



Easy Crock Pot Chili

Ingredients:

- 2 ½ lbs. chopped meat
- 4 Tbsp. Baklouti Green Chili Fused Olive Oil
- 1 Onion, Chopped (I pulse mine in the food processor)
- 4 Garlic cloves chopped
- 2 28 ounce can Crushed Tomatoes
- 1 can Rotel Diced Green Chili's (I used mild)
- 1 small can Tomato Paste
- 1 Tbspn. Worcestershire Sauce
- 2 Tbspn. Chili powder
- 1 Tbspn. Cumin
- 2 Tbspn. Oregano
- 1 tsp. Salt
- ½ tsp. Pepper
- 2 Bay Leaves

Feel free to add:

- 1 can black beans (do not drain)*
- 1 can red kidney beans (drain)*

Directions:

1. In a skillet add Baklouti Olive Oil and cook the onion until translucent-add garlic cook for a minute or two more.
2. Add the ground beef to the skillet and brown-breaking the meat up as it cooks.
3. Put ground beef, onion and garlic mixture into crockpot- add remaining ingredients and stir to combine. Place the bay leaf into meat and discard before serving.
4. Cover and cook on low heat 6-8 hours or high 3-4 hours.