# 10-Minute Chili

### Makes 4 servings | Protein • Vegetables

## Ingredients

- ½ pound lean, ground beef, turkey, chicken, or game
- 1 small onion, chopped
- 16-ounce can beans (pinto, black, kidney, chickpeas, etc.)
- 16-ounce can tomato sauce
- 1-2 Tablespoons chili powder

#### **Directions**

- 1. Wash hands with warm, soapy water for 20 seconds.
- 2. Cook ground meat and onion together in a saucepan. Transfer mixture to colander set over a bowl and rinse with warm water to remove grease. Return to saucepan.
- 3. Add the beans, tomato sauce, and chili powder to the saucepan.
- 4. Cook over medium heat until heated through.

#### **Variation**

Add vegetables- in step 2, add 115-ounce can or 2 cups of fresh or frozen diced tomatoes, corn, or carrots (or a combination).





Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your local CNP educator.

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