

Hearty Classic Chili: Your New Favorite Comfort Food Recipe

What Makes This Classic Chili So Special?



TIME
3-5 min

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INGREDIENTS

- 1 lb ground beef (or turkey for a lighter option)
- 1 medium onion, diced
- 3 garlic cloves, minced
- 1 can (15 oz) diced tomatoes
- 1 can (15 oz) tomato sauce
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) black beans, drained and rinsed
- 1-2 tbsp chili powder (adjust to taste)
- 1 tsp cumin
- 1 tsp smoked paprika
- 1/2 tsp cayenne pepper (optional, for heat)
- Salt and pepper to taste
- 1 cup water or beef broth

Optional toppings: shredded cheese, sour cream, green onions, jalapeños

Instructions:

Cook the Meat and Aromatics: In a large pot or Dutch oven, brown the ground beef over medium heat, breaking it into crumbles. Once cooked, add the diced onion and garlic, cooking until softened and fragrant, about 3-5 minutes.

Add the Tomatoes and Spices: Stir in the diced tomatoes, tomato sauce, chili powder, cumin, smoked paprika, cayenne (if using), salt, and pepper. Cook for about 2-3 minutes to allow the spices to bloom.

Simmer with Beans and Liquid: Add the kidney beans, black beans, and water or broth. Stir well and

bring the mixture to a gentle simmer. Reduce the heat to low, cover, and let it cook for 20-30 minutes, stirring occasionally.

Adjust and Serve: Taste the chili and adjust the seasonings as needed. For a thicker consistency, let it simmer uncovered for an additional 10 minutes.

Top and Enjoy: Serve hot with your favorite toppings and a side of crusty bread or cornbread for a complete meal.

Tips for the Best Chili:

Make It Ahead: Chili tastes even better the next day as the flavors meld, so feel free to prepare it in advance.

Add Some Veggies: Bell peppers, zucchini, or corn make excellent additions for extra nutrition and texture.

Experiment with Heat: Customize the spice level by adjusting the chili powder or adding hot sauce.

Why You'll Love This Recipe:

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6. **Tips for the Best Chili:** **Make It Ahead:** Chili tastes even better the next day as the flavors meld, so feel free to prepare it in advance.
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8. **Experiment with : Heat:** Customize the spice level by adjusting the chili powder or adding hot sauce.
9. **Why You'll Love This Recipe:** This classic chili is a true crowd-pleaser. It's perfect for busy weeknights, family dinners, or entertaining guests. Plus, it's

endlessly versatile-whether you like it mild or spicy, loaded with toppings, or straight-up classic, this recipe delivers every time.

10. Did you try this hearty chili recipe? Let me know in the comments, and be sure to share it with friends who love comforting, homemade meals! Don't forget to check out I Wuv Cooking for more delicious recipes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hearty-classic-chili-your-new-favorite-comfort-food-recipe/>