

Cheesy Enchilada Chili - A Cozy Bowl of Comfort in Every Bite

Let me walk you through why this recipe works so well and how you can make it your own.



TIME
30 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 1 can black beans, drained and rinsed
- 1 can corn, drained
- 1 can diced tomatoes with green chilies
- 1 packet enchilada sauce mix
- 2 cups vegetable broth
- 1 cup shredded cheese (cheddar or Mexican blend)
- 1 cup diced bell peppers
- 1 tablespoon olive oil

DIRECTIONS

- SautØ the Bell Peppers:** Start by heating olive oil in a large pot over medium heat. Add the diced bell peppers and sautØ for 3-4 minutes until softened. The peppers add a fresh sweetness that balances the chili's bold flavors.
- Add the Main Ingredients:** Pour in the black beans, corn, diced tomatoes with green chilies, enchilada sauce mix, and vegetable broth. Stir everything together well. This combination starts to come alive immediately with colorful, fragrant ingredients.
- Simmer to Build Flavor:** Bring the mixture to a boil, then reduce the heat and let it simmer for 15 minutes, stirring occasionally. This gives all the flavors a chance to meld beautifully. The enchilada seasoning infuses the broth, and the veggies soften to perfection.
- Melt in the Cheese:** Once the chili has simmered and thickened slightly, add the shredded cheese. Stir until it's fully melted and creamy. The cheese not only thickens the chili but also adds a silky texture that makes each bite irresistible.
- Serve Warm and Enjoy:** Ladle the chili into bowls and serve warm. I like to add an extra sprinkle of cheese on top for good measure and garnish with chopped green onions or cilantro if I have some on hand.

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

Original recipe: <https://chefmaniac.com/cheesy-enchilada-chili-a-cozy-bowl-of-comfort-in-every-bite/>