

## Easy 30-Minute Chili With Pantry Staples and Bold Spice

30-Minute Chili That Tastes Like It Simmered All Day



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1 lb ground beef (or ground turkey)  
1 medium onion, diced  
3-4 cloves garlic, minced  
2 tbsp chili powder  
1 tsp ground cumin  
1 tsp smoked paprika (optional but excellent)  
1/2 tsp dried oregano  
Salt and black pepper, to taste  
1 tbsp tomato paste (optional for deeper flavor)  
1 (28 oz) can crushed tomatoes (or diced tomatoes)  
1-1 1/2 cups beef broth (or water)  
1 (15 oz) can kidney beans, drained and rinsed  
1 (15 oz) can black beans (or pinto), drained and rinsed  
1 tbsp brown sugar (optional, to balance acidity)  
1-2 tsp hot sauce (optional)  
1 tbsp cider vinegar or lime juice (optional finishing pop)  
Toppings (highly recommended):

### DIRECTIONS

1. Brown the meat. Heat a large pot over medium-high heat. Add ground beef and cook until browned, breaking it up as it cooks (about 5-7 minutes). Drain excess fat if needed.
2. Sauté aromatics. Add diced onion to the pot and cook until softened, about 3-4 minutes. Stir in garlic and cook for 30 seconds until fragrant.
3. Bloom the spices. Stir in chili powder, cumin, smoked paprika, oregano, salt, and pepper. If using tomato paste, add it here too. Cook for 1 minute-this wakes up the spices and boosts flavor fast.
4. Add tomatoes and broth. Pour in crushed tomatoes and broth. Stir well, scraping up any browned bits from the bottom.
5. Add beans and simmer. Stir in the beans and optional brown sugar/hot sauce. Bring to a gentle boil, then reduce heat and simmer 12-15 minutes, uncovered, until thickened.
6. Finish and taste. Taste and adjust seasoning. Add a splash of cider vinegar or lime juice if you want extra brightness.
7. Serve with toppings. Ladle into bowls and go wild with your favorites.

### SWAPS & NOTES

Meat swap: Ground turkey or chicken works great.

For vegetarian, use plant-based crumbles or add an extra can of beans.

Bean swap: Kidney, black, pinto, or cannellini-use what you like.

Tomato options: Crushed tomatoes give a thicker body; diced tomatoes make it chunkier.

## TIPS FOR SUCCESS

One minute makes a major difference.

If you only have diced, simmer a few extra minutes.

Chili often needs a pinch of sugar or a splash of acid to round it out.

It thickens slightly and tastes more "together." For a fun appetizer to start your chili night, serve it alongside [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#).

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

Original recipe: <https://chefmaniac.com/easy-30-minute-chili-with-pantry-staples-and-bold-spice/>