

'All Day' Chili in Less Than 1 Hour! A Quick, Hearty Chili Recipe for Busy Days

This chili recipe stands out for several reasons:



TIME
10 min

METHOD
Slow cooker

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INGREDIENTS

1 lb ground beef (or turkey for a lighter option)
1 can (15 oz) kidney beans, drained and rinsed
1 can (15 oz) black beans, drained and rinsed
1 can (28 oz) crushed tomatoes
1 medium onion, diced
2 cloves garlic, minced
2 tablespoons chili powder
1 teaspoon cumin
1 teaspoon smoked paprika
Salt and pepper to taste
1 tablespoon olive oil
Optional toppings: shredded cheese, sour cream, chopped green onions, or cilantro

DIRECTIONS

- 1. Heat the Oil:** In a large pot or Dutch oven, heat the olive oil over medium heat. This step is crucial as it helps to develop the flavors right from the start.
- 2. Sauté the Aromatics:** Add the diced onion and minced garlic to the pot. Sauté for about 3-4 minutes until the onion is translucent and fragrant. This is where the base flavor of your chili begins.
- 3. Brown the Meat:** Add the ground beef (or turkey) to the pot. Cook until browned, breaking it apart with a spoon. This should take about 5-7 minutes. Make sure to drain any excess fat if using beef.
- 4. Add the Spices:** Stir in the chili powder, cumin, smoked paprika, salt, and pepper. Cook for another minute to toast the spices, enhancing their flavors.
- 5. Incorporate the Beans and Tomatoes:** Add the kidney beans, black beans, and crushed tomatoes to the pot. Stir well to combine all the ingredients.
- 6. Simmer:** Bring the mixture to a boil, then reduce the heat to low. Let it simmer uncovered for about 20-25 minutes, stirring occasionally. This allows the flavors to meld beautifully.
- 7. Serve:** Once the chili has thickened to your liking, taste and adjust the seasoning if necessary. Serve hot with your favorite toppings!

TIPS FOR SUCCESS

Make it Spicy: If you like heat, add diced jalapeños or a pinch of cayenne pepper when you add the spices.

Vegetarian Option: Substitute the meat with lentils or additional beans for a hearty vegetarian chili.

Make a double batch and freeze half for a quick meal later.

Flavor Boost: For an extra layer of flavor, add a splash of Worcestershire sauce or a tablespoon of cocoa powder.

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

Original recipe: <https://chefmaniac.com/all-day-chili-in-less-than-1-hour-a-quick-hearty-chili-recipe-for-busy-days/>