

# Slow Cooker Chipotle Chili

*A super tasty recipe from The Peaceful Mom*

## **INGREDIENTS**

- 1 pound ground beef, browned
- 3 tablespoons extra virgin olive oil
- 2 large bell peppers, diced (use red and yellow for extra color)
- 1 medium onion, diced
- 1 cup sliced fresh mushrooms (optional)
- (1) 14.5 ounce cans kidney beans
- (1) 14.5 ounce can pinto beans
- (2) 28 oz. cans diced tomatoes
- (1) 14.5 oz. can tomato sauce (spaghetti sauce works as well)
- 2 tablespoons chipotle chili powder (or more if you like it spicy)
- 1 tablespoon cumin
- 1 tablespoon garlic salt

## **INSTRUCTIONS**

- In a large skillet heat olive oil over medium heat.
- Add diced peppers and saute for 2 minutes.
- Add diced onions and sliced mushrooms and saute for 1 to 2 minutes more until they are tender.
- Add pepper mixture and all remaining ingredients to the slow cooker.
- Cook on low for 6-8 hours.
- Serve with corn chips, shredded cheese and sour cream.