

Slow Cooker Longhorn Beef Chili & Beans

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 5-8 hours

Dear Run Land & Cattle Chili Ground Longhorn Beef, thawed
Gundermann Acres Fresh Beans & Peas
Village Farms Tomato, washed and cored
Johnson's Backyard Garden Bell Pepper, washed, stem and seeds discarded
J&B Farm Corn, shucked, washed
Stryk Jersey Farm Cheddar Cheese
El Milagro Tortilla Chips
Farmhouse Kitchen Slow Cooker Sauce, thawed
Farmhouse Kitchen Onion Cream, stirred well before use
Salt and pepper
Olive or vegetable oil

Notes: A 2-3.5 quart slow cooker is recommended. The cook time will vary depending on whether you choose to cook over low or high heat, as well as the brand of slow cooker. If you prefer, you can skip the browning instructions in Step 2 and crumble the raw meat directly into the slow cooker insert.

MORNING

STEP 1 Prepare the vegetables. Dice the bell pepper and shave the corn kernels from the cob. To shave the kernels, set the corn stem-side down in a wide bowl. Hold the corn upright with your non-dominant hand. Use a sharp paring knife to shave the kernels from the cob by slicing in a downward motion. The kernels will fall into the bowl. Rotate the corn until all kernels have been removed. Set the diced pepper and corn kernels in the slow cooker insert.

STEP 2 Place a large pan over medium-high heat. When the pan is hot, add 2 tsp. oil. Add the ground beef to the pan and break it up into small pieces with a spoon. Season with 1 tsp. salt and pepper. Brown the beef, stirring occasionally, about 4-5 minutes. Turn off the heat and transfer the beef to the slow cooker. Add the slow cooker sauce and the fresh beans and peas. Gently stir to combine. Set the temperature to low and cook for 7-8 hours or set to high and cook for 4-5 hours.

EVENING

STEP 3 Before serving, dice the tomatoes. Season the chili with salt and pepper to taste.

STEP 4 To serve, ladle the longhorn beef chili and beans into serving bowls. Top with cheddar cheese, diced tomatoes, and a dollop of onion cream. Serve with crunchy tortilla chips. Enjoy!