

Chili in Crock Pot

1 lb lean (at least 80%) ground beef *or turkey*

1 medium onion, chopped (1/2 cup) *or frozen*

2 cups Old El Paso® Thick 'n Chunky salsa

1 can (15 oz) tomato sauce *3 cloves minced garlic*

1 can (4.5 oz) Old El Paso® chopped green chiles

¹
1/2 teaspoons chili powder

1 can (15 to 16 oz) pinto beans, drained, rinsed

Cheddar cheese, sliced green onions and sour cream

1. Brown onion and beef. Drain off fat.
 2. Mix beef/onions and all the remaining ingredients except beans.
 3. Cover and cook on low temp for 3 hours.
 4. 30 minutes before eating stir in drained beans.
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