

# Crockpot Chili

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/best-crockpot-chili-recipe-with-italian-sausage>

## Ingredients:

- 5 slices smoked bacon hardwood
- 1 red bell pepper finely chopped
- 1 green bell pepper finely chopped
- 1/2 cup celery ~2 stalks, finely chopped
- 1 cup yellow onion ~1 small, finely chopped
- 2 jalapeno peppers small, optional\* seeds removed and finely diced
- 2 cans chili 15 ounces EACH, pinto beans in medium sauce
- 1 can chili 15 ounces, pinto or kidney beans in mild sauce
- 2 cans petite diced tomatoes 28 ounces EACH, undrained
- 6 ounces tomato paste
- 2 pounds ground beef chuck
- 1 pound Italian sausage
- 4 tablespoons chili powder
- 1 tablespoon dried oregano
- 2 teaspoons cumin
- 1 teaspoon dried basil
- 1 teaspoon seasoned salt
- 3/4 teaspoon pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 tablespoon white sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon minced garlic
- 3 beef bouillon cubes regular sized
- fresh cilantro optional
- sour cream optional
- grated sharp cheddar cheese freshly, optional

## Nutrition:

1. Calories: 1480 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 325 milligrams
4. Fat: 101 grams
5. Fiber: 8 grams
6. Protein: 93 grams
7. SaturatedFat: 36 grams
8. Sodium: 3250 milligrams
9. Sugar: 17 grams
10. TransFat: 2.5 grams

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