

One-Pot Taco Chili

This hearty taco chili is packed with ground beef, beans, and just the right amount of spice. Joe's Taco/Chili Grind gives it extra flavor and texture, making it a go-to for cozy nights or game day. Bonus: it's all made in one pot and great for leftovers!

Serving Size: 6

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Instructions

1. In a large pot, brown Joe's Taco/Chili Grind with onion until cooked through.
2. Add beans, tomatoes, chili powder, cumin, and salt.
3. Stir well and bring to a simmer.
4. Cover and cook for 20–25 minutes, stirring occasionally.
5. Serve hot with shredded cheese, sour cream, or tortilla chips.

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