

Slow Cooker Chorizo, Potato, and Two-Bean Chili

<http://www.tablefortwoblog.com/slow-cooker-chorizo-potato-and-two-bean-chili/>

Servings: 5



Ingredients

½ pound fresh chorizo sausage, casings removed
3 cups diced potatoes
1 15.5-ounce can of black beans, drained and rinsed
1 15.5-ounce can of pinto beans, drained and rinsed
2 14.5-ounce cans of fire roasted tomatoes, undrained
4-ounce can sliced jalapeños
1 medium onion, diced
2 garlic cloves, minced

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

1 teaspoon chili powder
1 teaspoon ground cumin
1 teaspoon tomato paste
1 teaspoon Kosher salt, more to taste
2¾ cups chicken stock

Cooking Method

1. In a small skillet, brown and break up the chorizo sausage with a spatula or wooden spoon then add it into the slow cooker.
2. Add the rest of the ingredients into the slow cooker.
3. Cook on low for 6 hours or high for 4 hours.
4. Add more chicken stock if chili is too thick. The chili is supposed to be more of a liquidy.
chili as opposed to a thick chili but either way you like it is fine!
5. Serve warm and top with freshly grated cheddar cheese, if desired.