

# Common Ground Chili

Serves 4 - 6. Prep time: 15 minutes; 8 hours and 15 minutes total.

## Ingredients

1 lb Ground Beef  
1 (25 oz) can Black beans  
1 (25 oz) can Kidney beans  
2 green bell peppers, chopped  
2 (14.5 oz) cans stewed tomatoes, undrained  
1 medium onion, chopped  
3/4 cup diced celery  
4 cloves garlic, minced  
2 tbsp Chili Powder  
1 dash hot sauce, or to taste

1/2 teaspoon dried parsley  
1/2 teaspoon cumin  
3/4 teaspoon dried basil  
3/4 teaspoon dried oregano  
Salt and ground pepper to taste  
1 Avocado



## **Preparation**

1. Place beef in skillet over medium heat and cook until evenly brown (5 to 10 minutes). Drain.
2. Place beef in slow cooker and mix in black beans, kidney beans, tomatoes, green bell peppers, onion, celery, and garlic.
3. Season with chili powder, dried parsley, cumin, dried basil, dried oregano, ground black pepper, salt, and hot sauce.
4. Cover and cook 8 hours on low.
5. Slice or chop avocado and place on top of chili for a colorful garnish.