



# Chili

## Ingredients:

- 1 (15 oz) can kidney beans, drained and rinsed
- 1 (15 oz) can black beans, drained and rinsed
- 1 (14.5 oz) can diced tomatoes, with juices
- 1 (6 oz) can tomato paste
- 1 (15 oz) can corn, drained
- 1 tablespoon chili powder
- 1/2 teaspoon of each: cumin, garlic powder, onion powder, smoked paprika, salt, black pepper (if available)

## Directions:

1. In a large pot, combine the kidney beans, black beans, diced tomatoes (with juices), tomato paste, corn. Stir to combine. Stir in all spices if available.
2. Add 1 cup of water to the pot and stir to achieve your desired consistency. Bring the mixture to a simmer over medium heat. Reduce the heat to low and let it simmer for about 15-20 minutes, stirring occasionally.
3. Once the chili is heated through and the flavors have melded together, serve hot. You can enjoy it as-is or pair it with crackers or rice

