

Ingredients:

1	lb	Ground Beef
2	each	Red Onion, medium diced
3	each	Bell Pepper, medium diced
3	each	Red Kidney Beans (15.5oz can)
1	each	Black Beans (15.5oz can)
1	each	Garbanzo Beans (15.5oz can)
1	each	Corn (15.25oz can)
1	each	Diced Tomatoes (15.5oz can)
1	each	Pizza Sauce (15oz can)
2	cups	Water
3	Tbsp	Garlic Powder
3	Tbsp	Onion Powder
2	Tbsp	Cumin
2	ounces	Chili Powder
3	Tbsp	Salt
1	Tbsp	Pepper
¼	cup	Sugar



Instructions:

Place ground beef and water in a medium to large pot. Bring water to a boil and cover. Simmer meat in the water until fully cooked. Break up meat as needed.

While meat is cooking, chop onions and bell pepper. Open cans. **DO NOT DRAIN THE LIQUID!**

When meat is fully cooked, add the onions and bell pepper. Cook uncovered for 10 minutes, stirring occasionally.

Add all the beans, pizza sauce, diced tomatoes, corn, all seasoning, and the sugar. Bring to a boil. Reduce heat and simmer, stirring often. *Beans will settle to the bottom, so it is important to stir it occasionally.*

Simmer chili until it reaches the desired doneness.

Serves 6-8.