



IN STORE AT JOHNSON CITY

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Cooked Beef Chili

Ready In: 8 hours 15 mins

Prep: 15 mins

Servings: 9 1/2 cups

Ingredients

1 can (14.5 oz) Wegmans Petite Diced Tomatoes

1 can (28 oz) Wegmans Crushed Tomatoes

4 cloves peeled, minced garlic

1 white onion, peeled, 1/4-inch dice (about 2 cups)

1 green pepper, cored, seeded, 1/4-inch dice (about 1 cup)

1 jalapeno, cored, seeded, 1/4-inch dice (wear gloves when handling)

1 lb Wegmans 80/20 Lean Ground Beef

1 can (15 oz) Wegmans Organic Cannellini Beans, rinsed, drained

2 cups Wegmans Beef Culinary Stock

1 container (2.08 oz) Wegmans Organic Chili Seasoning

1 Tbsp hot Mexican-style chili powder

1 Tbsp Wegmans Organic Ground Cumin

1 1/2 tsp salt

Nutrition Information

Nutrition Information is per serving

Protein	17.g
Added Sugar	0.g
Fiber	4.g
Carbohydrate	18.g
Sodium	770.mg

Slow-Cooked Beef Chili

★★★★★ 4.35 (20)



Ingredients (13)

White Onions
\$1.51 / ea

ADD TO LIST +

Wegmans Ground Beef 80/20
\$4.58 / ea

ADD TO LIST +

Wegmans Organic Cannellini Beans
\$0.99 / ea

ADD TO LIST +

Wegmans Petite Steam Peeled Diced Tomatoes

SAVE R

Saved by 464

Get The Meal

FP

Wegmans Beef Chili, FAMIL
48 our

Prepared

Price
\$13.99 / ea (\$0.2

ADD TO

Cholesterol	40.mg
Saturated Fat	4.g
Fat	8.g
Calories	210.

- \$0.69 / ea

Wegmans Steam Peeled Crushed Tomatoes

\$0.89 / ea

Wegmans Stock, Beef, Culinary

\$1.99 / ea

Jalapeno Pepper

\$0.38 / ea

Extra Large Green Peppers

\$0.98 / ea

Bulk Garlic

\$0.62 / ea

Wegmans Fine Crystals Sea Salt

\$1.99 / ea

McCormick Chili Powder, Hot Mexican-Style

\$3.99 / ea

Wegmans Organic Spices, Ground, Cumin

\$4.99 / ea

Wegmans Organic Chili Seasoning

\$4.99 / ea
- ADD TO LIST

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- Directions

VIEW STEP BY STEP
1.

Add tomatoes, garlic, onion, peppers, jalapenos, ground beef, beans, stock, chili powders, cumin, and salt to slow-cooker. Stir to combine; cover.

2.

Cook on HIGH 4 hours or LOW 8 hours.
- Reviews

★★★★★ 4.35 (20)

Enter Star Rating ⓘ

★ ★ ★ ★ ★

Add Review
- 5 ★

11

4 ★	6
3 ★	2
2 ★	1
1 ★	0

1-5 of 20 Reviews

Sort By Most Recent

Yvelise

Reviews: 2

★★★★★ about 1 month ago

Just perfect!!

I did not add the jalapeños or the hot chili stuff. My body does not do well with too much heat. But my family LOVES this!!! There are never leftovers. Very easy to do and full of flavor!!!

Matthew

Reviews: 1

★★★★☆ about 2 months ago

Too fatty

Good, but I followed the directions and didn't brown/drain the ground beef against my better judgement. There's just too much fat; use leaner beef or cook/drain it before adding to the crockpot.

SCOTT

Reviews: 3

★★★★★ about 1 year ago

Carmen

Reviews: 1

★★★★★ over 1 year ago

Beef And Sausage Chili.

Family loved it.

VICCI

Reviews: 1

★★★★☆ over 1 year ago

5 more reviews

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