

Slow Cooker Low Carb Bacon and Beef Chili

No Beans in this chili! Lots of bacon and beef fill this chili up for a lower carb option



5 from 1 vote

Prep Time

25 mins

Cook Time

8 hrs

Course: Main Course Cuisine: American Keyword: low carb chili

Servings: 8 Calories: 318kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 1 lb. ground beef (browned and drained)
- 12 oz. bacon, (sliced, browned, and drained)
- 12 oz. V8 juice
- 14.5 oz. can diced tomatoes
- 14 oz. can beef broth
- 2 Tbsp. chili powder
- 1/2 tsp oregano
- 2 poblano chiles, diced
- 1 small red onion, diced
- 3 stalks celery
- 1/2 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 bay leaf

Instructions

1. Add everything to the slow cooker, stir.
2. Cover and cook on low for 8 hours without opening the lid during the cooking time. Remove bay leaf.
3. Serve and enjoy!

Notes

Recommended Slow Cooker Size: 6-quart or larger

Nutritional value are approximate. If you require a special diet, please use your own calculations.

Nutrition

Calories: 318kcal | Carbohydrates: 8g | Protein: 18g | Fat: 23g | Saturated Fat: 8g | Cholesterol: 64mg | Sodium: 843mg | Potassium: 634mg | Fiber: 2g | Sugar: 3g | Vitamin A: 1700IU | Vitamin C: 41.7mg | Calcium: 56mg | Iron: 3mg

Slow Cooker Low Carb Bacon and Beef Chili <https://www.themagicalslowcooker.com/slow-cooker-low-carb-bacon-and-beef-chili/>