

Slow Cooker Steak House Chili

Thick and hearty chili with a few secret ingredients. Not your average chili

Prep Time	Cook Time	Total Time
5 mins	8 hrs	8 hrs 5 mins

Course: Soup Cuisine: American Keyword: steakhouse chili

Servings: 6 Calories: 395kcal Author: Sarah Olson



5 from 3 votes

Ingredients

- 1 1/2 lb. cubed sirloin or stew meat
- 4 cups water
- .50 oz. dry au jus (half of a 1 ounce packet)
- 1.25 oz. taco seasoning packet
- 6 oz. tomato paste
- 30 oz. kidney beans drained (two 15-oz cans)
- 16 oz. container fresh salsa (found in the refrigerated section of the store, not too chunky, I use Reser's Restaurant style)

For serving:

- Fritos (regular kind, not scoops)
- shredded cheese
- sour cream

Instructions

1. In your slow cooker, add 4 cups water a half packet of au jus mix, taco seasoning packet, and tomato paste.
2. Whisk until smooth.
3. Add stew meat, or sirloin, and drained kidney beans.
4. DO NOT ADD SALSA YET!
5. Cook on low for 8 to 9 hours.
6. Stir in fresh salsa.
7. Cook for 20 minutes longer, just enough to warm it up again.
8. Serve with fritos on top.
9. If the chili is too salty for your taste, add some water at the end of cooking time.

Nutrition

Calories: 395kcal | Carbohydrates: 46g | Protein: 40g | Fat: 7g | Saturated Fat: 2g | Cholesterol: 70mg | Sodium: 1317mg | Potassium: 1461mg | Fiber: 14g | Sugar: 8g | Vitamin A: 1349IU | Vitamin C: 12mg | Calcium: 99mg | Iron: 8mg

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