

Potato Beef Chili

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This hearty and healthy potato beef chili is an easy and delicious dinnertime favorite that a flexible and versatile dish that can be served any night of the week. Ground beef, vegetables, and potatoes are simmered with Worcestershire sauce and spices to create a rich and savory stew that will loved by all.

Ingredients:

1/2 lb of ground beef
1/2 cup of chopped onion
1/2 cup of chopped celery
16 oz canned, diced, tomatoes
2 cup of potatoes, peeled and diced
10 oz condensed beef broth
1 1/3 cups of water
1 teaspoon of chili powder
1/2 teaspoon of salt
1/2 teaspoon of Worcestershire sauce
1 cup of cooked peas

Directions:

1. Brown the beef in a saucepan; drain off the fat.
2. Add the onion and the celery and cook until the vegetables are tender-crisp. Stir in the tomatoes, potatoes, beef broth, water, chili powder, salt and Worcester sauce.
3. Cover and cook until the potatoes are tender (approximately 12-15 minutes). Stir in the peas and heat through.

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