Slow Cooker Chili Recipes

If you are looking to make some chili during the fall season, you should consider using a slow cooker. This allows you to have it cooking all day while you run errands or go to work, and keeps you from heating up the kitchen with the stovetop. Here are some different chili recipes that use the slow cooker.

**Traditional Slow Cooker Chili**

The first recipe we are going to show you is how to make a traditional beef chili n the slow cooker. You can change this recipe up as far as the meat, veggies, and meat goes, but this is a good starter recipe for your slow cooker. Use ground beef for the chili, along with red kidney beans and add any other beans you want. Vegetables like celery and onion are good for this chili, though you can also add some diced bell peppers to it. Use beef broth, tomato sauce, diced tomato, cumin, garlic, and chili powder as well. Some chili recipes in the slow cooker also call for a little Worcestershire sauce.

**White Chicken Chili**

If you like to make your chili with chicken or you happen o have some leftover, you can turn it into a slow cooker chili very easily. Chop up your cooked chicken into bite-size pieces and add white beans, green chilies, garlic, onion, and chicken broth. Season up your white chicken chili with oregano, cumin, salt, pepper, garlic, and chili powder. When it is finished, top it with tortilla chips, cheddar cheese, and sour cream. Green onion is also great on top of this delicious slow cooker chili.

**Chili Macaroni and Cheese**

This chili is made in the slow cooker and is the perfect way to combine two favorite comfort foods: chili and macaroni and cheese. Start with your macaroni and cheese ingredients, including cheddar cheese and elbow macaroni. For the chili, you can use beef, turkey, or chicken, depending on your preferences. For the chili portion, add in some diced and crushed tomatoes, chili beans, garlic, onion, chili powder, and cumin. You can top it with more cheddar cheese when you are ready to serve it.

**Chicken Enchilada Chili**

Another fun combo chili to make in the slow cooker combines chicken enchiladas and chili. This is a great Mexican cuisine that will use up your leftover chicken and is perfect when topping it with cheese, sour cream, and avocado. For this soup, you want to add your cooked chicken with chicken stock, diced tomatoes with green chilies, red enchilada sauce, chile beans, black beans, and corn. For seasonings, try some chili powder, pepper, salt, paprika, and cumin