

THE OFFICIAL

HORMEL® CHILI

CREATIONS COOKBOOK

**FEATURING
RECIPES BY
OUR BIGGEST
CHILI FANS**

Get inspired with
HORMEL® Chili
BEYOND THE BOWL



**Hormel
Chili**

SINCE 1891

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Pour on hot dogs, chips, fries, anything! No matter how you pour on America's #1 selling chili*, you're in for a good time. So open up a can and...

POUR ON



YUM!



SERVES 2



10 MIN

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Walking Taco

INGREDIENTS

1 (9 ¼-ounce) bag corn chips
1 (15-ounce) can HORMEL® Chili, heated
Toppings:
Shredded lettuce
Chopped tomatoes
Chopped avocado or guacamole
Sour cream
Shredded Cheddar cheese
Sliced green onions
Sliced fresh jalapeños
Sliced ripe olives
Pico de Gallo
Sliced radishes
Chopped fresh cilantro

DIRECTIONS

Cut slit in front side of bag of cut top of bag off. Spoon chili over chips. Top with desired toppings.



— — — Inspired by HORMEL® Chili fan Blair Brakefield



SERVES 4



15 MIN

Chili Quesadillas

INGREDIENTS

2 burrito-size flour tortillas
2 cups shredded Mexican cheese blend
1 cup **HORMEL®** chili
Sour cream
Garnish: chopped green onion, fresh cilantro
leaves and Pico de Gallo

**POUR
ON**

DIRECTIONS

Prepare griddle for medium heat.

Place tortillas on griddle and sprinkle evenly with cheese. Spread one half of each tortilla with chili.

Once bottom of tortilla begins to brown, fold cheese half over chili half and press with spatula. Cook 2 minutes or until crisp, flipping halfway through. Cut in half.

Serve with sour cream. Garnish with green onion, cilantro and Pico de Gallo, if desired.

**SO
GOOD!**



SERVES 8



350°F



30 MIN



Donuts with Chili Frosting, Queso Icing and Corn Chip Sprinkles

INGREDIENTS

1 (16.3-ounce) package refrigerated buttermilk biscuits
1 (8-ounce) package pasteurized prepared cheese product, cubed
¼ cup whole milk
1 (15-ounce) can **HORMEL®** Chili No Beans
Oil for frying
1 cup crushed corn chips

DIRECTIONS

Separate dough into 8 biscuits. With 1-inch round cutter, cut hole in center of each biscuit. Save those donut holes for later if you want a little snack on the side.

In small saucepan over low heat, combine cheese and milk. Cook 6 to 8 minutes stirring occasionally until melted. Remove from heat.

In blender cup, place chili. Blend until smooth. Transfer to small saucepan. Warm over medium-low heat until heated through.

In 2-quart saucepan heat oil to 350° F. Gently place 2 or 3 biscuits in hot oil. (Biscuit holes can also be fried.) Fry one side until golden brown. Turn over to brown other side. Remove to a cooling rack.

Dip doughnuts in chili. Return to cooling rack. Drizzle with cheese mixture. Sprinkle with crushed corn chips.



Hot Chili Cheese Dip

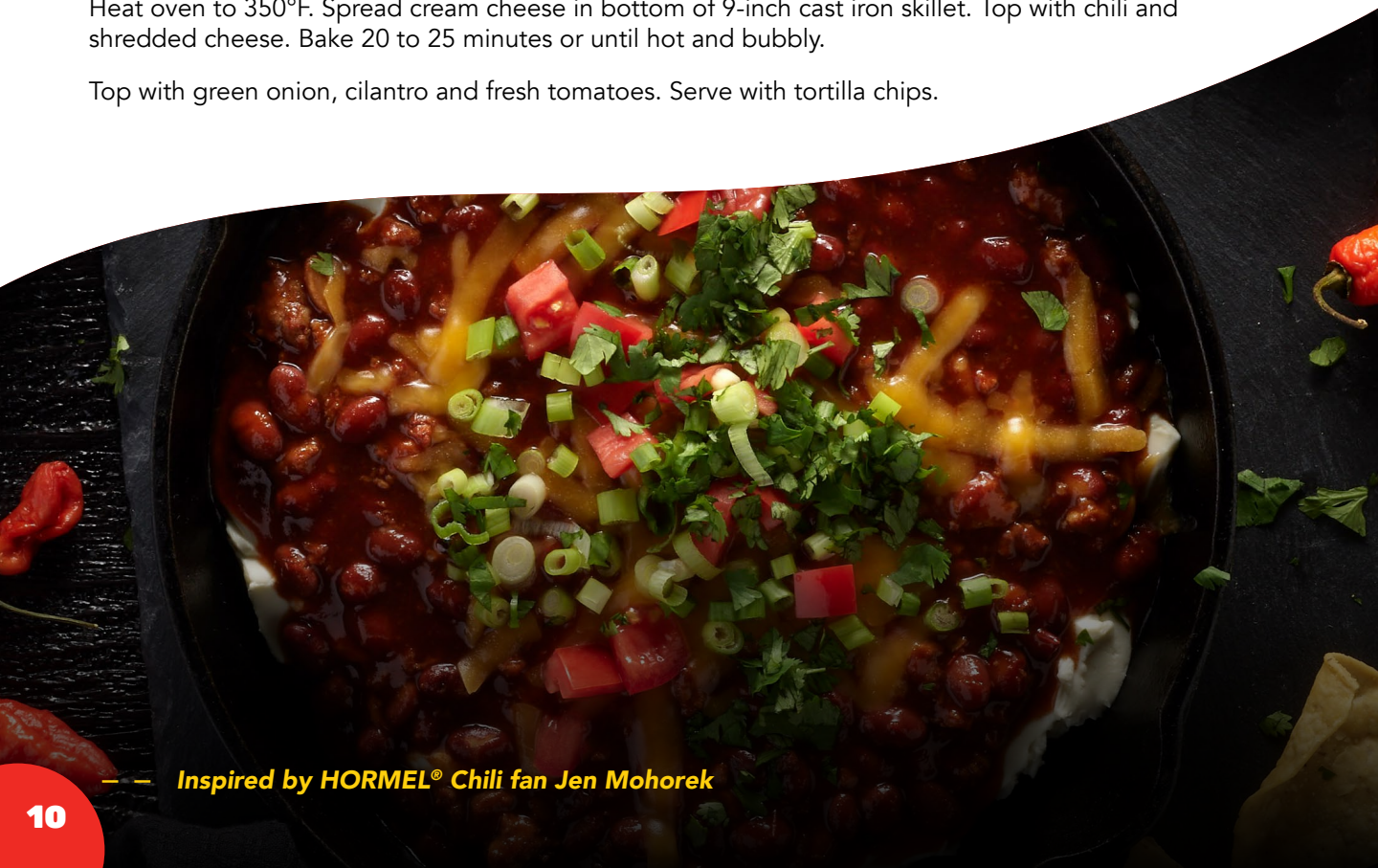
INGREDIENTS

1 (8 ounce) package cream cheese, softened
 1 (15-ounce) can HORMEL® Chili
 1 cup shredded cheddar cheese
 ¼ cup chopped green onion
 ¼ cup chopped fresh cilantro leaves
 ¼ cup chopped fresh tomatoes
 Tortilla chips

DIRECTIONS

Heat oven to 350°F. Spread cream cheese in bottom of 9-inch cast iron skillet. Top with chili and shredded cheese. Bake 20 to 25 minutes or until hot and bubbly.

Top with green onion, cilantro and fresh tomatoes. Serve with tortilla chips.



— Inspired by HORMEL® Chili fan Jen Mohorek

Chili Dog Nachos

INGREDIENTS

1 (8 to 10-ounce) bag tortilla chips
 1 (15-ounce) can of your choice of HORMEL® Chili, warmed
 2 hot dogs, heated and sliced
 1 cup shredded cheddar cheese
 Additional Toppings: Pickled jalapeno slices, chopped green onions, chopped cilantro

DIRECTIONS

On platter, place chips. Top with warmed chili, cooked and chopped hot dogs, and cheese. Add Additional Toppings as desired.



so
GOOD

— Inspired by HORMEL® Chili fan Molly Cahill

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SERVES 8



425°F



30 MIN

Italian Campfire Chili Pockets with Cheesy Sriracha Sauce

INGREDIENTS

2 teaspoons oil, divided
1 red pepper, chopped
½ (14-ounce) package fully cooked Italian sausages, about 3, sliced
1 (16.3-ounce) package refrigerated buttermilk biscuits
1 (15-ounce) can HORMEL® Chili Hot with Beans, divided
1 cup shredded cheddar cheese
1 cup prepared Alfredo sauce
2 teaspoons sriracha sauce

DIRECTIONS

Prepare a campfire and allow to burn down until coals are red. If making indoors, heat oven to 425° F.

In medium skillet over medium-high heat, heat 1 teaspoon oil. Add red pepper. Cook 4 to 6 minutes, or until lightly browned. Remove from pan. Heat remaining oil. Brown sausage slices 4 to 6 minutes or until browned. Remove from pan. Dice about one cup of the slices. Combine with peppers. Reserve remaining slices.

Spray insides of pie-irons with non-stick cooking spray. Separate biscuits into 8 biscuits. Pull each biscuit apart to create 2 layers. Gently stretch each biscuit layer to size of pie-iron. Place one layer into pie-iron. Top with 1 tablespoon chili, a small portion of the sausage and pepper mixture and a sprinkling of cheese. Top with second biscuit layer, carefully covering filling. Cover pie-iron with lid.

Cook over hot coals turning frequently 7 to 12 minutes, cook times will vary. Alternatively, unscrew wooden handles from pie-irons. Place filled pie-irons on a baking sheet. Bake 10 to 12 minutes or until golden brown. Repeat with remaining ingredients.

Warm remaining chili.

In small bowl, combine alfredo sauce and sriracha sauce.

Top pockets with warmed chili. Drizzle with sauce. Garnish with remaining sausage slices.

— — — Inspired by HORMEL® Chili fan Morgan Snyder

Chili Stuffed Pretzel Bites with Chili Cheese Dip

INGREDIENTS

1 pound frozen bread dough, thawed
 1 (15-ounce) can HORMEL® Angus Beef Chili No beans
 10 cups water
 2/3 cup baking soda
 1 egg
 2 tablespoons water
 Pretzel salt
 1/2 cup shredded sharp cheddar cheese
 1/3 cup sour cream

DIRECTIONS

Heat oven to 425°F. Line a large, rimmed baking sheet with parchment paper. Cut dough into four equal pieces. Use hands to roll each piece of dough into a rope about 1 1/2 -inch thick. Slice rope into 1 1/2-inch pieces.

Using your palm, flatten one piece of dough. Spread one heaping teaspoon of chili in the middle of dough piece. Gently pull the dough up and over the chili and pinch dough together. Form into the pretzel bite shape. Repeat with remaining dough pieces.

Bring 10 cups water to a boil in a large stock pot. Slowly add baking soda (it will bubble up). Working in batches, add bites to boiling water. Cook 1 minute, flip over and cook 1 minute. Use a slotted spoon to transfer to the prepared baking sheet. Make sure excess water drips off.

In small bowl, whisk egg and water together. Brush pretzels with egg wash. Sprinkle with pretzel salt.

Bake 12 to 15 minutes or until golden brown.

Sauce: In small microwave-safe bowl add remaining chili, cheese and sour cream. Stir to combine. Season with salt and pepper. Microwave on HIGH 1 minute. Stir. Microwave again 30 seconds. Stir again. Cook another minute until hot and cheese has melted.

Serve pretzel bites with chili cheese sauce.

DIP EM'

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SERVES 6



375°F



30 MIN

Spicy Chili Frittata

INGREDIENTS

¼ cup diced white onion
1 tablespoon butter
1 can **HORMEL®** Chili Hot with Beans, divided
8 eggs
1 tablespoon heavy cream
¾ cup shredded Mexican cheese blend
1 cup fresh arugula leaves
1 teaspoon salt, divided
½ teaspoon black pepper
Suggested toppings: diced tomatoes, crumbled cotija cheese,
Mexican crema or sour cream, chopped cilantro and lime wedges

DIRECTIONS

In a 10-inch ovenproof skillet over medium heat melt butter. Add onions and ½ teaspoon salt. Cook 2 to 3 minutes or until onions are softened. Add ½ can chili. Cook 2 to 3 minutes or until heated through.

In mixing bowl, whisk together eggs and heavy cream. Add ½ cup shredded cheese, arugula, black pepper and remaining salt.

Pour mixture into skillet with chili mixture. Cook 4 to 5 minutes scraping edges of skillet to help to set eggs. Sprinkle with remaining shredded cheese. Transfer to oven. Bake 10 to 15 minutes or until center is set. Let rest 5 minutes.

Heat remaining chili. Serve slices topped with remaining warmed chili and suggested toppings.

— — — Inspired by **HORMEL®** Chili fan Tim Oliver

Chili Cheese Hasselback Potatoes

INGREDIENTS

2 medium russet potatoes
2 cups 1-inch square sharp cheddar cheese slices
Olive oil
Flaky sea salt
1 (15-ounce) can HORMEL® Chili No Beans, heated
2 tablespoons chopped green onions, if desired

DIRECTIONS

Heat oven to 350° F.

Scrub potatoes well. Use sharp knife to cut deep slits, about 1/4-inch apart, crosswise into potato, cutting most of the way down, but not all the way through. Brush potato all over olive oil, making sure to get into cuts; sprinkle with salt. Place in 9 x 13- inch baking pan. Bake 45 to 50 minutes, or until tender throughout.

Allow the potatoes to cool 5 minutes. Stuff cheese slices in between the cuts. Bake 10 to 15 minutes or until cheese is melted and bubbly.

Remove potatoes from oven and carefully spoon chili onto each potato. Garnish with green onions, if desired.



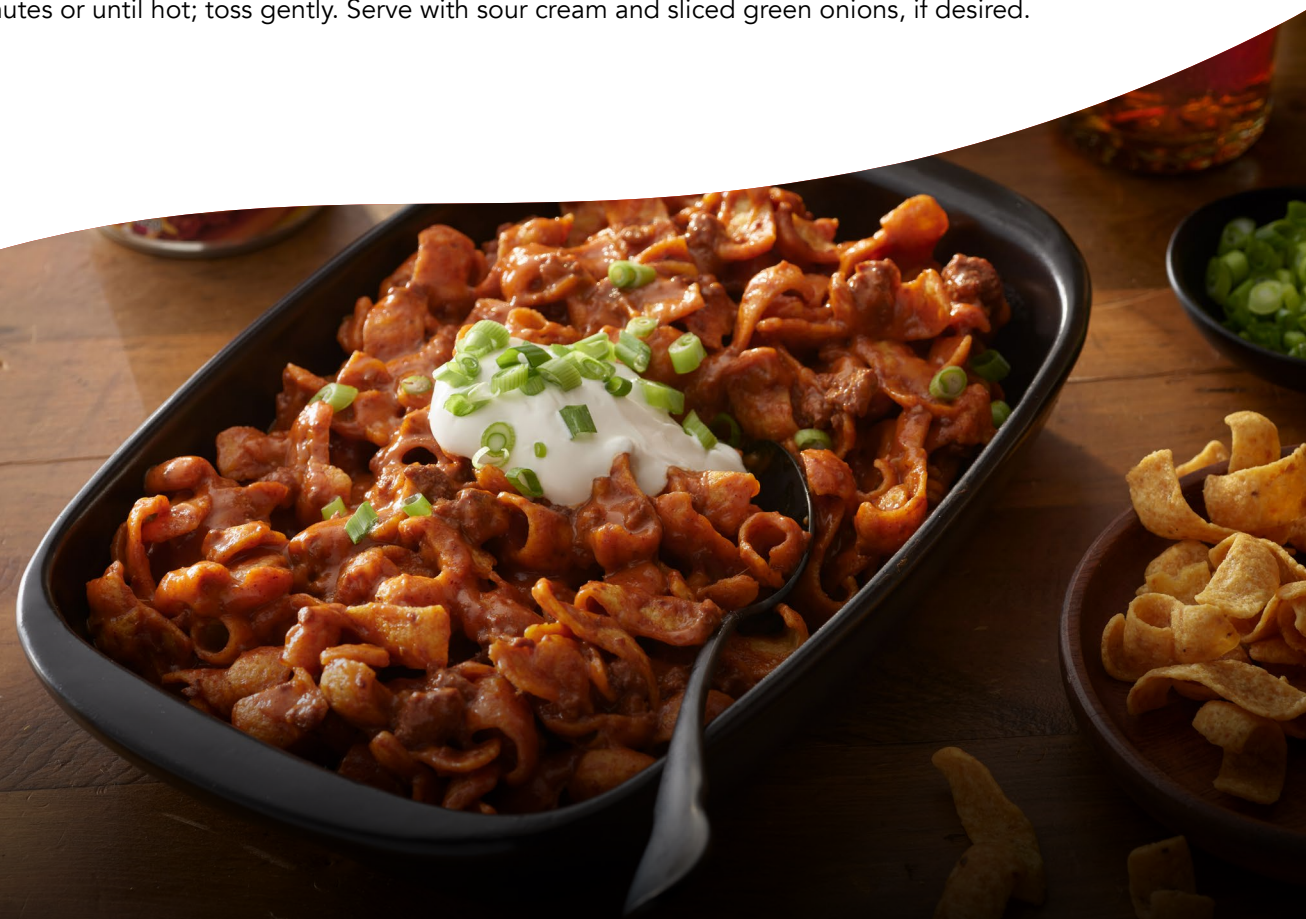
Corn Chip Chili Pie

INGREDIENTS

4 cups corn chips
 1 (15-ounce) can HORMEL® Chili No Beans
 1 ½ cups shredded Cheddar cheese
 Sour cream and sliced green onions, if desired

DIRECTIONS

In large microwave-safe bowl, combine chips, chili and cheese. Microwave on HIGH (100%) 3 to 4 minutes or until hot; toss gently. Serve with sour cream and sliced green onions, if desired.



— — Inspired by HORMEL® Chili fan Aaron Brown @smokinandgrillinwita



Five Can Chili

INGREDIENTS

1 (15-ounce) can HORMEL® Chili with Beans
 1 (15-ounce) can corn, drained
 1 (8-ounce) can tomato sauce
 1 (14.5-ounce) can fire roasted diced tomatoes
 1 (10-ounce) can diced tomatoes with green chilies
 Suggested toppings: shredded cheese, chopped green onions, corn chips, and sour cream.

DIRECTIONS

In medium saucepan over medium heat, combine ingredients. Simmer 5 to 10 minutes or until heated through. Serve with suggested toppings.


 Pantry All-Stars stretch a can of HORMEL® Chili with Beans into much more! Fresh toppings make it even better.
 

so
GOOD





SERVES 4



30 MIN



Chili Cheese Dog Mac

INGREDIENTS

2 tablespoons butter
2 tablespoons flour
1 cup milk
Salt and pepper, to taste
1 (8-ounce) package pasteurized prepared cheese product, cubed
8 ounces macaroni, cooked and drained
4 hot dogs, sliced
1 (15-ounce) can your favorite HORMEL® Chili

DIRECTIONS

In medium saucepan over medium heat, melt butter. Stir in flour. Add milk. Season to taste with salt and pepper. Whisk, cooking 4 to 5 minutes, or until bubbling and thickened. Stir in cubed cheese product until melted.

Stir in cooked macaroni, hot dogs and chili. Cook 3 to 4 minutes or until heated through.

DISH UP



— — — — Inspired by HORMEL® Chili fan Lauren Wilde

POUR ON



SERVES 8



10 MIN

Spicy Chili-Cheese Dip

INGREDIENTS

1 (15-ounce) can **HORMEL®** Chili With Beans
1 pound pasteurized prepared cheese product, cut into ½-inch cubes
1 (10-ounce) can diced tomatoes with green chiles, undrained

DIRECTIONS

In large microwavable bowl, combine ingredients. Microwave on **HIGH** 5 minutes or until melted, stirring after 3 minutes. Stir mixture until completely melted and mixture is well blended.



**GEAR UP FOR THE
BIG GAME WITH THIS
FANTASTIC DIP.**

— — — Inspired by **HORMEL®** Chili fan Justine Razzaboni

Tamale Stuffed Chili Enchiladas

INGREDIENTS

2 (15-ounce) cans HORMEL® Chili No Beans, divided
1 (4-ounce) can chopped Hatch chilis
¼ cup diced onions
6 saltine crackers, finely crushed
1 cup enchilada sauce, divided
6 (8-inch) flour tortillas
1 (15-ounce) can refried beans
2 cups shredded cheddar cheese, divided
2 cups shredded mozzarella cheese, divided
1 (15-ounce) can HORMEL® Tamales
Suggested toppings: Queso fresco, Mexican crema, diced white onions, diced tomatoes, chopped cilantro and sliced jalapenos

DIRECTIONS

Heat oven to 375°F.

In medium saucepan over medium heat, combine 1 can chili, chilis, onions and crushed crackers. Cook, stirring occasionally 15 to 20 minutes or until bubbly and thickened. Remove from heat.

In 12-inch cast iron skillet pour ½ cup enchilada sauce to cover bottom. Spread tortilla with refried beans. Top with 3 tablespoons chili mixture. Sprinkle with 1 tablespoon cheddar cheese and 1 tablespoon mozzarella cheese. Place 1 unwrapped tamale in center. Roll up and place seam side down in skillet. Repeat with remaining tortillas. Top with remaining chili mixture and remaining cheese.

Bake 20 to 30 minutes or until hot and bubbly. Serve with suggested toppings.





Vegetarian Southwestern Chili Mac and Cheese

INGREDIENTS

- 1 (16-ounce) box cavatappi pasta, cooked and drained
- 1 tablespoon olive oil
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 white onion, chopped
- 1 (8.75-ounce) can corn, drained
- 2 (15-ounce) cans HORMEL® Chili Vegetarian with Beans
- ½ (1.25-ounce) packet taco seasoning
- ½ teaspoon cumin
- ½ cup heavy cream
- 1½ cups shredded cheddar cheese, divided

DIRECTIONS

Heat oven to 375°F. Lightly spray 9x13-inch baking dish with non-stick cooking spray.

In large skillet over medium heat, heat oil. Add onion and peppers. Cook 3 to 4 minutes or until onion is translucent. Add corn, chili, taco seasoning and cumin. Cook 5 minutes or until heated through. Stir in cream and 1 cup cheese. Transfer mixture to prepared dish.

Bake 30 to 35 minutes or until bubbly. Top with remaining cheese. Bake 5 minutes or until melted.

— — — — Inspired by HORMEL® Chili fan Jess Fedran

Fatone's Chili Chop

INGREDIENTS

2 HORMEL® ALWAYS TENDER® thin cut pork chops
 Garlic salt, onion powder, salt, and pepper, to taste
 2 bell peppers, chopped
 1 onion, chopped
 1 tablespoon olive oil
 1 (15-ounce) can HORMEL® Angus Chili No Beans, heated

DIRECTIONS

Heat oven to 350°F. Place pork chops in 13x9-inch baking pan. Season with garlic salt, onion powder, salt, and pepper, to taste. Bake 30 minutes, turning pork chops over once.

Meanwhile, in large skillet over medium-high heat, cook bell peppers and onion in olive oil 5 to 7 minutes or until golden brown.

Top pork chops with pepper mixture. Spoon hot chili over the top.



— — Inspired by HORMEL® Chili fan Joey Fatone

Angus Chili Burgers

INGREDIENTS

1 pound ground beef
 1 small onion, grated
 1 clove garlic, minced
 1 teaspoon Worcestershire sauce
 ½ teaspoon salt
 ½ teaspoon pepper
 4 hamburger buns
 1 (15-ounce) can HORMEL® Angus Chili with Beans, warmed
 Suggested toppings: Cheese slices, lettuce, tomato slices and pickles

DIRECTIONS

Prepare grill for medium heat.

In large bowl, combine beef, onion, Worcestershire sauce, salt and pepper. Shape into 4 (4-inch) patties.

Grill patties 5 to 7 minutes on each side. Meanwhile, toast buns. Place patties on buns and top with chili and suggested toppings.

— — — — Inspired by HORMEL® Chili fan Tony Heimer



Southwestern Chili Cornbread Pot Pie

INGREDIENTS

1 cup smoked sausage slices
¼ cup chopped red onion
¼ cup chopped cilantro
3 garlic cloves, chopped
1 (15- ounce) can **HORMEL®** Chili with Beans
1 (15- ounce) can **HORMEL®** Chili no Beans
10 ounces canned black beans, drained and rinsed
1 (7-ounce) can corn with red and green bell peppers, drained

2 cups shredded cheddar, Monterey Jack and mozzarella cheese blend, divided
1 (8.5- ounce) package corn muffin mix
1 egg
⅓ cup milk
¼ cup melted butter
1 (8.25-ounce) can cream style corn
¼ cup chopped mixed bell peppers
¼ cup chopped green onions

Garnish: Sour cream and additional chopped green onions, if desired

DIRECTIONS

Heat oven to 450°F. Spray 6 (12-ounce) ramekins or 2 quart casserole with non-stick cooking spray.

In large saucepan on medium-high heat brown sausage on both sides. Add onions, cilantro and garlic. Sauté 2 minutes. Add chili, corn with red and green bell peppers and black beans. Mix well. Bring to a simmer. Lower heat. Cook 5 to 7 minutes or until heated through. Stir in ½ cup cheese mixture. Remove from heat.

In mixing bowl combine corn muffin mix, egg, milk, butter, cream style corn, mixed bell peppers and green onions. Mix until just combined. Spread a thin layer of corn muffin mixture to each ramekin. Place ramekins on a rimmed baking sheet. Bake 5 to 7 minutes or until mixture is just set.

Reduce heat to 400°F. Place a scoop of chili mixture on top of corn muffin base in each ramekin. Divide remaining cheese between ramekins. Top with remaining corn muffin mixture. Bake 18 to 20 minutes, or until corn bread topping is golden brown and chili mixture is bubbly. Garnish, if desired.

— — — Inspired by **HORMEL®** Chili fan Lisa Nelson

Hot Chili Cheese Corn Dog Bites

INGREDIENTS

1 (13.3-ounce) mini corn dogs, approximately 20
1 (15-ounce) can HORMEL® Chili Hot with Beans
1 small Carolina Reaper, Trinidad Scorpion, or Ghost Pepper, very finely minced, if desired
½ cup shredded cheddar cheese
½ cup sour cream, thinned with a small amount of water to drizzle
2 green onions, chopped

DIRECTIONS

Prepare mini corn dogs according to package directions.

In small saucepan heat chili and hot pepper until bubbly.

Spread mini corn dogs on a plate. Pour hot chili evenly over mini corn dogs. Sprinkle with cheese. Drizzle with sour cream. Sprinkle with chopped green onions.





SERVES 4 400°F 40 MIN



Loaded Chili Skillet

INGREDIENTS

- 2 (15-ounce) cans HORMEL® Chili no Beans
- 1 (8.5-ounce) package corn muffin mix prepared with egg and milk
- 1 cup shredded cheddar cheese

Suggested toppings: Sour cream, sliced radishes, chopped cilantro, sliced jalapenos, lime wedges and chopped green onions

DIRECTIONS

Heat oven to 400°F. In 12-inch cast iron skillet add chili. Top with spoonfuls of prepared corn muffin mixture. Bake 20 to 25 minutes, or until corn muffin mixture is golden brown and chili is bubbly. Top with cheese. Bake 5 to 7 minutes or until cheese is melted.

Serve with suggested toppings.

LOAD EM'



— — — — Inspired by HORMEL® Chili fan Madeline Vorlicek

Chili Potato Puffs Casserole

INGREDIENTS

2 (15-ounce) cans HORMEL® Chunky Chili No Beans
 1 (14.5-ounce) can diced tomatoes, drained
 1 (4-ounce) can diced green chiles
 2 cups shredded Cheddar cheese, divided
 1 (28-ounce) package frozen potato puffs
 2 tablespoons chopped fresh cilantro leaves
 Sour cream
 Chopped fresh cilantro leaves

DIRECTIONS

Heat oven to 450°F.

In lightly greased 13 -x 9-inch baking dish, combine chili, tomatoes and green chiles. Sprinkle with 1 cup cheese and layer with potato puffs. Bake 25 to 30 minutes or until golden. Top with remaining 1 cup cheese and cilantro.

Bake 5 minutes or until cheese is melted. Dollop with sour cream and sprinkle with additional cilantro.



Inspired by HORMEL® Chili fan Robin Brannin

Chili Pizza Delight

INGREDIENTS

1 large, prebaked pizza crust
 1 (15-ounce) can HORMEL® Chili no Beans
 2 cups shredded cheddar cheese
 ½ yellow onion, chopped
 ⅔ cup sour cream
 2 sliced jalapenos
 Italian seasoning
 Garlic salt

DIRECTIONS

Heat oven to 375°F. Line a large baking sheet with parchment.

Spoon chili over pizza crust. Top with chopped onions and cheese. Bake on prepared sheet 10 to 12 minutes or until cheese is melted.

Spoon sour cream into a resealable zip top bag and snip off corner of bag with scissors. Pipe sour cream onto pizza.

Top with jalapeno slices, sprinkle with Italian seasoning and garlic salt as desired.



Inspired by HORMEL® Chili fan Matt Hamrin

Turkey Meatballs with Tex-Mex Gravy

INGREDIENTS

Meatballs
 2 (16-ounce) packages JENNIE-O® Lean Ground Turkey
 1 cup shredded cheddar cheese
 1 cup breadcrumbs
 1 egg, beaten
 ¼ cup oil
 1 small onion, minced
 ½ cup minced red bell pepper
 ½ cup minced green pepper
 1 stalk celery, minced
 3 cloves garlic, minced
 1 teaspoon cumin
 1 teaspoon chili powder
 1 teaspoon chipotle powder
 1 teaspoon oregano
 ½ teaspoon salt
 ½ teaspoon black pepper
 ⅛ teaspoon red pepper flakes
 Tex-Mex Gravy; recipe follows
 Cooked rice
 1 cup shredded cheddar cheese

DIRECTIONS

Heat oven to 400°F. Line large, rimmed baking sheet with foil. In large bowl combine all meatball ingredients. Form mixture into meatballs. Place on prepared baking sheet. Bake 15 to 20 minutes. Always cook turkey to well-done, 165°F as measured by a meat thermometer.

TEX-MEX GRAVY

1 (15-ounce) can HORMEL® Turkey Chili with Beans
 2 tablespoons oil
 ¼ cup flour
 1 tablespoon tomato paste
 2 teaspoons cumin
 1 teaspoon garlic powder
 1 teaspoon onion powder
 ½ teaspoon oregano
 ½ teaspoon black pepper
 1 teaspoon chili powder
 1 teaspoon salt
 1½ cups chicken broth

DIRECTIONS

In bowl of food processor, place chili. Puree until smooth.

In large skillet over medium-high heat, heat oil. Stir in flour. Cook, stirring, 3 to 4 minutes or until it makes a light brown roux. Add tomato paste, cumin, garlic powder, onion powder, oregano, pepper, chili powder and salt. Add chicken broth, mixing and stirring until the sauce thickens. Add blended chili. Reduce heat. Cook 8 to 10 minutes or until thickened and heated through.

Add meatballs to gravy. Simmer together 5 to 7 minutes.

In 3 quart casserole, place desired amount of cooked rice. Top with meatballs and gravy. Sprinkle with 1 cup cheese. Bake 10 to 15 minutes, or until cheese is melted and meatballs and rice are heated through.





SERVES 8



375°F



30 MIN

Chili Cheese Sticks

**POUR
ON**

INGREDIENTS

1 package egg roll wrappers
1 (15-ounce) can HORMEL® Chili no Beans
1 package string cheese
1 egg, lightly beaten
4 cups vegetable oil, for frying
Parmesan cheese and Italian seasoning, as desired

DIRECTIONS

Heat oil in pot or fryer to 375°F.

On work surface, lay out egg roll wrapper in diamond shape, place 2 tablespoons chili and string cheese in center of wrapper. Brush egg onto the exposed sections of the egg roll wrapper; roll up tightly to seal. Repeat with remaining ingredients.

Fry egg rolls 1 to 1 ½ minutes on each side, or until golden brown. Place with baking sheet lined with paper towels. Sprinkle with Parmesan cheese and Italian seasoning, as desired.



SERVES 6



30 MIN

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The Big Greek Chili Spaghetti

INGREDIENTS

2 tablespoons olive oil
3 cloves garlic, sliced
2 (15-ounce) cans **HORMEL® Chili Angus Beef with Beans**
1 teaspoon cinnamon
½ teaspoon salt
Dash of cayenne pepper
16 ounces spaghetti, cooked and drained
Suggested Toppings: Crumbled feta cheese, pitted kalamata olives and dolmas stuffed grape leaves

DIRECTIONS

In medium saucepan over medium heat, heat oil. Add garlic. Sauté 1 minute or until fragrant. Add chili, cinnamon, salt and pepper. Cook 5 minutes or until heated through. Serve chili mixture over spaghetti with suggested toppings.



TOP IT

— — — — Inspired by **HORMEL® Chili** fan Donna McGrath

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HORMEL® CHILI

CREATIONS COOKBOOK

We're a community whose
love for chili simmers
strong all year long.



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