



## **3-Bean Chili** 9 servings

Make a shopping list. Write down items you need as you run out of or think of them. It will save you time and money.



- 1 (15 ounce) can kidney beans, drained and rinsed
- 1 (15 ounce) can black beans, drained and rinsed
- 1 (15 ounce) can chili beans
- 1 (15 ounce can diced tomatoes, low sodium
- 1 (15 ounce) can corn, drained

Chili powder, to taste

- 1. Wash hands with soap and water.
- 2. In a large pot, combine all canned ingredients. Heat over medium heat.
- 3. Add chili powder to taste and stir.
- 4. Continue to cook until heated thoroughly.
- 5. Store leftovers in a sealed container in the refrigerator for up to four days.

*Nutrition Information per Serving: (1/9 of recipe)* Calories 170, Total Fat 1g, Saturated Fat 0g, Sodium 541mg, Total Carbohydrates 32g, Dietary Fiber 10g, Protein 9g.

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