



Taste of Home

Contest-Winning Pepperoni Pizza Chili



Pizza and chili go together like dudes and football in this must-try man food that delivers before halftime. —Jennifer Gelormino, Pittsburgh, Pennsylvania

12 Servings Prep: 20 min. Cook: 30 min.

Ingredients

- 2 pounds ground beef
- 1 pound **Johnsonville® Hot Italian Sausage Links**
- 1 large onion, chopped
- 1 large green pepper, chopped
- 4 garlic cloves, minced
- 1 jar (16 ounces) salsa
- 1 can (16 ounces) hot chili beans, undrained
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (12 ounces) pizza sauce
- 1 package (8 ounces) sliced pepperoni, halved
- 1 cup water
- 2 teaspoons chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3 cups (12 ounces) shredded part-skim mozzarella cheese

Directions

- In a Dutch oven, cook the beef, sausage, onion, green pepper and garlic over medium heat until meat is no longer pink; drain.
- Stir in the salsa, beans, pizza sauce, pepperoni, water, chili powder, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until heated through. Sprinkle servings

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Contest-Winning Pepperoni Pizza Chili (continued)**2 of 2**

Directions (continued)

with cheese. Yield: 12 servings (3 quarts).

Nutritional Facts: 1 cup chili with 1/4 cup cheese equals 464 calories, 28 g fat (11 g saturated fat), 94 mg cholesterol, 1,240 mg sodium, 21 g carbohydrate, 5 g fiber, 33 g protein.