

Diced potatoes and these ingredients in a Crock Pot make a meal fit for a king

Prep time20 minsTotal time7 hours 20 mins

Ingredients

- 1½ pounds ground beef, browned and drained
- 6 medium potatoes, cut into 1½ inch cubes
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 1 can red kidney beans, drained and rinsed
- 1 (14 oz) can diced tomatoes, undrained
- ¼ cup water
- Salt and pepper to taste
- 4 oz shredded cheddar cheese

Instructions

1. While the ground beef is browning, place potatoes in bottom of slow cooker, and salt and pepper generously.
2. Add onions and minced garlic.
3. Layer ground beef on onions and garlic, and top with kidney beans, diced tomatoes, and water.
4. Cover and cook on low for 7-8 hours.
5. When there is about 15 minutes of cook time left, sprinkle cheese on top of dish and cover again until cheese is melted.

A great tip we have to spice this up a bit is to use chili beans instead of kidney beans. These beans are flavor-packed, and will add some great flair to this dish. Also consider topping it off with some cold sour cream, and even some jalapenos for some freshness.