

CopyCat Wendy's Chili (Instant Pot)

Ingredients

2 pounds fresh ground beef
1 quart tomato juice
1 (29-ounce) can tomato purée
1 (15-ounce) can red kidney beans, drained
1 (15-ounce) can pinto beans, drained
1 medium-large onion, chopped (about 1 1/2 cups)
1/2 cup diced celery
1/4 cup diced green bell pepper
1/4 cup chili powder (use less for milder chili)
1 teaspoon cumin
1 1/2 teaspoons garlic powder
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon dried oregano
1/2 teaspoon sugar
1/8 teaspoon cayenne pepper

Directions

Using either a 6 or 8 quart Instant Pot, use the saute feature to brown the ground beef. Cook the beef until it is 90% or more done. Drain if desired.

To the pressure cooker add all remaining ingredients.

Cook on the manual high setting for 6 minutes.

When the chili is done perform a quick release.

Serve immediately.