

Chili—The Ultimate Family Weeknight Meal

(NAPSA)—With families busier than ever, it seems everyone is working up their appetites for satisfying meals. Becki Dilley, working woman and mother of “America’s favorite sextuplets,” is no stranger to hearty appetites. With eight people to feed, she often relies on one-dish meals that her family can customize to their liking.



“Chili is the ultimate family favorite in our house,” said Dilley. “It’s easy to make, there are endless flavor options, and my kids love to help prepare it. In fact, we serve chili at least once a week.”

Ready-to-use seasoning packets like McCormick® Chili Seasoning take the guesswork out of combining herbs and spices for that perfect chili flavor. One of the Dilleys’ favorite chili recipes is Tortilla Chicken Chili, which combines boneless skinless chicken breast cubes, diced tomatoes, their choice of beans, and corn. The Dilley children really pitch in to help prepare the meal, opening the cans of beans, corn and tomatoes, and adding the chili seasoning packet to the pot.

“Quinn’s favorite part is breaking up the tortilla chips,” said Dilley.

Here are a few of the Dilleys’ favorite chili tips:

- **Chili Toppings Buffet**—Let



each member of the family dress up his chili just the way he likes it. Prepare chili according to package directions. Then, let everyone get creative, choosing from a selection of corn, tomatoes, cheese, sour cream, crackers or tortilla chips to top off their bowls.

- **Super Snack Attack**—Left-over chili turns an average after-school bite into a delicious, high-protein snack or quick meal on busy nights. Kids can roll up a flour tortilla with chili and cheese and enjoy an easy burrito on the way to practice. They can also use the leftover chili to make delicious nachos. Simply scatter tortilla chips on a plate, add a scoop or two of chili, then sprinkle with shredded cheddar or Monterey Jack cheese and microwave until cheese is melted. Dress up the finished nachos with salsa or sour cream.

- **Chili Roni**—Combine two family favorites—chili and macaroni—into one hearty meal. Simply brown 1 pound ground beef and drain. Stir in one packet McCormick Chili Seasoning mix, $\frac{1}{2}$ cup each chopped onion and bell pepper, 1 can ($14\frac{1}{2}$ ounces)

chopped tomatoes and $\frac{3}{4}$ cup water. Bring chili to a boil and simmer for 15 minutes. Add 2 cups cooked elbow macaroni to chili and simmer for 5 minutes. Serve with shredded cheddar cheese.

Tortilla Chicken Chili

Ingredients:

- 1 pound boneless, skinless chicken breasts, cut into $\frac{3}{4}$ -inch cubes
- 1 package McCormick® Chili Seasoning
- 1 can (14.5 ounces) diced tomatoes, undrained
- 1 can (15-16 ounces) kidney, white, or pinto beans, undrained
- 1 can (11 ounces) Mexican-style or whole kernel corn, drained
- $\frac{1}{2}$ cup water
- $1\frac{1}{2}$ cups broken tortilla chips (bite-size pieces)

Directions:

1. Heat a lightly oiled large nonstick skillet over medium-high heat. Add chicken; cook and stir until lightly browned, about 5 minutes.

2. Stir in remaining ingredients and bring to a boil. Reduce heat to low. Cover and simmer 10 minutes, stirring occasionally. Top as desired.

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