**Smoky Chili Joes**

**Ingredients**

- ½ onion, chopped
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- ½ teaspoon chili powder
- 1 can red kidney beans or chili beans
- 1 8-oz can tomato sauce or ¼ cup ketchup
- 1 can diced tomatoes
- 6 hamburger buns
- ¼ cup shredded cheddar cheese
- Optional: ½ pound ground beef, pickles

**Instructions**

If using ground beef, add beef and 1 teaspoon cooking oil to a large skillet. Cook about 4 minutes, or until brown. Add onion to pan, cook until translucent. Add garlic powder, cumin, and chili powder. Stir in beans, tomato sauce, and tomatoes. Cook for 10-20 minutes or until thickened. Spoon about 2/3 cup chili mixture over 6 bottom buns, and top with cheese and a pickle. Cover with top buns.


**Categories:**

- Beans