

Easy Cincinnati Chili

Cincinnati is a fun variation of a typical spaghetti dinner. This recipe simplifies the ingredients and cuts preparation time.

- 1 1/2 lbs. ground beef (or ground turkey)
- 1 envelope Lipton Recipe Secrets Onion Soup Mix
- 1 can (28 oz.) whole peeled tomatoes, undrained and chopped
- 1 Tbsp chili powder
- 1/4 tsp ground cinnamon
- 1/2 oz. (1/2 of a 1 oz. sq.) unsweetened chocolate, chopped
- 8 oz. spaghetti, cooked and drained

In a 12" skillet, brown ground beef over medium high heat; drain. Stir in onion soup mix blended with tomatoes, chili powder and cinnamon. Bring to a boil over high heat. Reduce heat to low and simmer uncovered, stirring occasionally, 15 minutes. Stir in chocolate until melted. Serve over hot spaghetti and top with shredded cheddar cheese, warmed red kidney beans, chopped onion and oyster crackers. Makes about 6 servings.