

Chili Waffles

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 35 hour

Serves: 4

CChints: This is a hearty "MNN" meal. Good in the Morning, Noon and at Night. If you are having this for breakfast you can get up early or make it the night before and heat it up on the stove in the morning. You maybe asking, "Why Chili Waffles"? The sweetness of the waffle is a nice compliment to the spicy chili.



1/2 pound lean ground beef, cooked and crumbled

1 stalk celery, diced

1/2 cup sweet, yellow onion, diced

2 gloves, minced garlic, fresh or from a jar

15 ounce can diced tomatoes

15 ounce can of your favorite Chili with or without beans, your choice

1/2 of a taco seasoning envelope

1 cup frozen corn, thawed

4 frozen waffles

Garnish with reduced fat sour cream

3 chopped green onions

1 cup shredded cheddar cheese

For breakfast, Top with a fried egg and serve with a glass of tomato juice

For lunch or dinner, serve with a side salad or green vegetable

Brown the meat over medium heat and drain off the liquid. Add the celery, onions and peppers and stir for occasionally for 3 minutes. Add the garlic for 1 minute then add the tomatoes. Stir in the taco seasoning and corn. Reduce heat, cover and let simmer for 20 minutes, stirring occasionally.

During this time, do a little clean up and get your toppings ready. Right before serving toast the waffles and put one on each plate. Top with a label full of the chili and garnish with toppings.

Enjoy!