

Slow Cooker Salsa Beef

This Slow Cooker Salsa Beef is the ultimate meal prep hero—effortless, crowd-pleasing, and brimming with flavor. Simply toss lean ground beef, chopped onions, diced bell peppers, and your favorite seasonings into a slow cooker. Stir in a generous jar of El Picante Salsa, and let it simmer all day to create a delicious, savory sauce with just the right amount of kick.

The magic happens thanks to El Picante Salsa. Whether you pick the classic All Natural, fiery Diablo, or bright Verde, each variety brings fresh, all-natural heat and depth to every bite—no extra chops or spices required. Finish it off nestled over rice, tucked into taco shells, or spooned atop baked potatoes for a simple, satisfying meal that tastes like comfort in every spoonful.

Perfect for busy weeknights, family dinners, or prepping ahead for the week. And if you're short on time, this recipe adapts beautifully to stovetop cooking—no slow cooker, no problem!



PREP TIME:
10 MINS

TOTAL TIME:
8 HRS 10 MIN

COOK TIME:
10 MINS

SERVINGS
4

INGREDIENTS

- 1 large onion - diced into 1/4"
- 2 bell peppers - I used red & yellow, cut into 1/2" pieces
- 1 pound ground beef
- 1 clove garlic - minced
- 2 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp chipotle powder
- 16-ounce jar mild salsa - about 2 cups

DIRECTIONS

- Add the onion, bell pepper, and ground beef to the bowl of your slow cooker. Use a wooden spoon to break the beef into small, crumbled pieces.
- In a separate bowl, stir the minced garlic and spice blend into the salsa. Pour this mixture over the beef and vegetables, then stir to combine. Set the slow cooker to low for 8 hours or high for 4 hours.
- If you prefer your peppers with a bit more bite, begin checking for doneness around the 5-hour mark on low.
- Serve hot with your favorite toppings—or go all out and use them all!