

## SPIDER AND SNAKE STEW

### Great for a Healthy Halloween Dinner

#### Ingredients

- 2 Medium Onions
- 2 tsp minced garlic
- 1 tbsp olive oil
- 3 cans of black beans
- 1 can hot chili beans
- 1 can great northern beans
- 3 diced green peppers
- 2 cans of corn (drained)
- 2 cans petite dice tomatoes (lightly drained)
- 1 1/2 tsp apple cider vinegar
- 1 tbsp dried oregano
- 3 tsp red chili peppers
- 2 tsp salt
- 2 tsp black pepper
- 1 tps paprika
- 1 tbsp chili powder
- 2-3 tsp cumin
- 1 package meatballs
- pretzel sticks
- 1/2 package Bucatini pasta



#### Instructions

1. Mix all of it (besides the meatballs, pretzel sticks and bucatini) in the slow cooker and cook for 6 hours. Or cook on stove top until, heated thru, simmer for awhile to let flavors soak together.
2. While that is cooking, prepare the meatballs.
3. Break the pretzel sticks in half and jab them into the cooked meatballs. 4 to a side to make spider legs.
4. Cook the bucatini in a pot of boiling water until mostly cooked through
5. Drain
6. 30 minutes before the stew is done, stir in the cooked bucatini, then place the meatball spiders on top.