



Recipes

MISSIONFOODSERVICE.COM

Image not found

Hot & Spicy Bean Chili

Serves 1

Ingredients:

1 Tbsp. Vegetable Oil
2 lbs. Ground Beef
24 oz. White Onions , minced
3 Tbsp. Garlic , minced
2 Tbsp. Fresh Jalapeno Peppers , minced
6 oz. Red Bell Peppers , diced
6 oz. Green Bell Peppers , diced
12 oz. Diced Tomatoes
1 Tbsp. Paprika
2 Tbsp. Chile Powder
1 Tbsp. plus ½ tsp. Cumin
1.5 tsp. Black Peppers
1 Tbsp. Kosher Salt
3 Tbsp. Tomato Paste
2 tsp. Beef Base
12 oz. Light Beer
12 oz. Red Beans , drained and rinsed
12 oz. Kidney Beans , drained and rinsed

Directions:

1. Heat vegetable oil in large saucepan over medium high heat.
2. Add ground beef and spices, breaking up beef until fully cooked.
3. Drain meat and reserve juices.
4. Add three tablespoons of reserved oil from ground beef and add onions, garlic and jalapeños. Sauté until onions soften. Add in peppers and diced tomatoes. Sauté 1-2 minutes.
5. Stir in beef base and tomato paste. Continue to stir until incorporated throughout. Deglaze with beer. Bring to a boil.
6. Add beans and return to a simmer. Add ground beef.
7. Continue cooking approximately 10 minutes.
8. Serve warm.