

Chipotle Spiked Ground Beef

Serves 1

Ingredients:

2 tsp. Whole Butter

16 oz. vol. Yellow Onions, small dice

2 tsp. Fresh Garlic, minced

1.3 lbs. Ground Beef

2 tsp. Savory Roasted Beef Base

2 oz. vol. Chipotle In Adobo, pureed

2 tsp. Dried Oregano

Directions:

- Heat large sauté pan over medium high heat. Add butter and onions. Saute onions until caramelized. Add garlic. Saute 1-2 minutes.
- 2. Add savory roasted beef base, chipotles in adobo, dried oregano.
- 3. Stir to dissolve beef base. Add ground beef.
- 4. Cook until beef is brown and no longer pink.
- 5. Hold hot for service.
- 6. If preparing ahead, cool beef completely and place in a covered storage container hold Hold refrigerated until ready for use.