Chili

Ingredients

- 1 Tbsp olive oil
- 1 medium yellow onion, diced
- 1 lb ground beef
- 3 jalapenos, diced
- 1 small can chipotle peppers in adobo sauce, chopped
- 2.5 Tbsp chili powder
- 2 Tbsp ground cumin
- 2 Tbsp granulated sugar
- 2 Tbsp tomato paste
- 1 Tbsp garlic powder
- 1.5 tsp salt
- 1/2 tsp ground black pepper
- 1/4 tsp ground cayenne pepper
- 1.5 cups beef broth
- 1 (15 oz) can petite diced tomatoes
- 1 (16 oz) can red kidney beans, drained and rinsed
- 1 (8 oz) can tomato sauce

Instructions

- Add the olive oil to a large soup pot and place it over medium-high heat for 2 minutes. Add the onion and jalapenos. Cook for 5 minutes, stirring occasionally.
- Add the ground beef to the pot. Break it apart with a wooden spoon. Cook for 6-7 minutes, until the beef is browned, stirring occasionally.
- Add the chili powder, cumin, sugar, tomato paste, garlic powder, salt, pepper, cayenne, and chipotle peppers. Stir until well combined.
- Add the broth, diced tomatoes (with juice), drained beans, and tomato sauce. Stir well.
- Bring the liquid to a low boil. Then, reduce the heat (low to medium-low) to gently simmer the chili, uncovered, for 20-25 minutes, stirring occasionally.
- Remove the pot from the heat. Let the chili rest 5-10 minutes before serving.

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