



Simply Sensational Chili

Jacob · 29/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

4

Description

Classic medium strength chili the whole family will enjoy The slowsimmer method takes a little longer but the results are worth the wait We used pinto beans but you can substitute red kidney or black beans

Ingredients

- - 2 tablespoons Goya Extra Virgin Olive Oil - 1 cup onion
- chopped - ½ cup green bell pepper
- chopped - 1 jalapeno pepper
- seeded and roughly chopped - 2 teaspoons Goya Minced Garlic - 1 pound ground beef - 1 pinch Goya Adobo with Pepper
- to taste - 1 tablespoon chili powder - 1 tablespoon finely chopped fresh cilantro - 1 tablespoon dry ground cumin - 1 (28 ounce) can whole tomatoes
- chopped - 1 packet Goya Powdered Beef Bouillon - 1 packet Sazon Goya with Coriander and Annatto - 1 (15.5 ounce) can Goya Pinto Beans
- undrained - 1 tablespoon Shredded Monterey jack cheese - 1 tablespoon Sour cream - 1 tablespoon Finely chopped white onions

Instructions

1. Heat oil in medium
2. heavy-bottomed pot over medium-high heat. Add onions
3. peppers and garlic; cook until vegetables are soft
4. stirring occasionally
5. about 8 minutes. Season meat with Adobo. Add meat to the pot
6. breaking into small pieces with a wooden spoon. Cook until browned
7. stirring occasionally
8. about 8 minutes. Stir in chili powder
9. cilantro and cumin
10. cook until fragrant
11. about 1 minute more. Add 1 cup water
12. chopped tomatoes (with liquid)
13. beef bouillon and Sazon to pot. Bring tomato mixture to a boil. Lower heat to medium-low and simmer
14. uncovered
15. until mixture thickens and flavors come together
16. stirring occasionally
17. about 1 hour. Stir in beans. Cook until heated through
18. about 15 minutes more. Divide chili among serving bowls. Garnish with cheese
19. sour cream and onions
20. if desired. Cooking Tip from LA COCINA GOYA Control the Spiciness in your Pot of Chili: A good rule of thumb when working with a spicy chile
21. like a jalapeno: The finer you dice the pepper
22. the more surface area is exposed
23. and in turn
24. the more of the spicy oils it releases. Here
25. we roughly chop the pepper which creates a medium spicy effect. For an even hotter end product
26. cut the pieces into a very fine dice. Care for a mild
27. background spice? Keep the chili whole
28. and fish it out at the end.