



Southwestern Chili


FLIP FOR RECIPE

Southwestern Chili

PREP: 20 MINUTES | COOK: APPROX. 65 MINUTES | MAKES: 12 SERVINGS

INGREDIENTS

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|--|--|--|---|
|  | 2 tablespoons
canola oil |  | 1 teaspoon
ground cumin |
|  | 1 pound 80/20
ground beef |  | 1 teaspoon
ground coriander |
|  | 1 small yellow onion,
peeled, diced |  | 1 teaspoon chili powder |
|  | 1 red bell pepper,
deseeded, diced |  | 1 teaspoon
smoked paprika |
|  | 1/4 cup tomato paste |  | 2 teaspoons kosher salt |
|  | 1 can (15 1/2 ounces)
black beans, drained |  | 1 teaspoon ground
black pepper |
|  | 1 can (15 1/2 ounces) red
kidney beans, drained |  | 1 box (32 ounces)
beef stock |
|  | 1 can (7 ounces)
mild green chilies |  | Shredded cheddar
cheese, optional,
as desired |
|  | 1 can (28 ounces)
diced tomatoes |  | Sour cream, optional,
as desired |
|  | 2 cups frozen corn | | |

DIRECTIONS

1. Place the Ninja PossiblePot over medium-high heat, then add the oil and beef. Cook until browned, about 10 minutes. Remove the beef from the pan and set aside. Leave the oil in the pan.
2. Add the onion and pepper. Sauté until softened, about 5 to 7 minutes.
3. Add the tomato paste and sauté until the paste has deepened in color, about 3 minutes. Add the beans, chilies, tomatoes, corn, reserved beef, and all the seasonings. Mix until fully combined.
4. Add the beef stock. Stir well to combine, then bring to a boil. Reduce heat to medium and simmer uncovered for 45 minutes or until the liquid is reduced by 1/3.
5. When cooking is complete, let the chili cool slightly. Top with cheddar cheese and sour cream if desired.