

Smoky Chipotle Chili

Your friends will rave for this beef chili packed with layers of flavors including beer, smoky chipotle peppers, and black beans.

INGREDIENTS

1 beef Cross Rib Roast, Chuck Arms Roast or Chuck Shoulder Roast (about 2-1/2 pounds)

2 tablespoons vegetable oil, divided

1 teaspoon salt

3 teaspoons minced garlic

2 cans (14-1/2 ounces each) diced tomatoes with green peppers and onions, undrained

1 bottle (12 ounces) light beer

2 tablespoons adobo sauce from chipotle peppers

1 tablespoon minced chipotle peppers in adobo sauce

1 can (15 ounces) black beans, rinsed, drained

3 tablespoons masa harina

Sour cream (optional)



2.50
Hours



8
Servings



42 Cal



33g
Protein

COOKING

1. Cut beef Cross Rib Roast into 1/2-inch pieces. Heat 1 tablespoon oil in stockpot over medium heat until hot; brown beef in batches and remove from stockpot. Season with salt.

2. Heat remaining 1 tablespoon oil in same stockpot over medium heat. Add garlic; cook and stir 1 minute. Add beef, tomatoes, beer, adobo sauce and chipotle peppers; bring to a boil. Reduce heat; cover tightly and simmer 1-1/2 to 1-3/4 hours or until beef is fork-tender.

3. Stir in beans and masa harina; return to a boil. Reduce heat; simmer 1 to 2 minutes or until slightly thickened, stirring constantly. Serve with sour cream, as desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
8		11.6g	84mg		21g	33g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

