

## 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**

- 2-1/2 pounds beef Shoulder, Arm or Blade Roast Boneless, cut into 1/2-inch pieces
- 2-1/2 pounds beef Shoulder Roast Boneless, cut into 1/2-inch pieces
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2 cans (14-1/2 ounces each) diced tomatoes with green peppers

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## **COOKING**

Sour cream (optional)

- 1. Cut beef 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. Cut beef Shoulder 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.
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## **NUTRITION**

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

<sup>\*</sup>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.

 $Courtesy \ of \ BeefIts Whats For Dinner. com$