

Ground Beef Chili With Chocolate and Peanut Butter

By Aaron Hutcherson

YIELD 4 to 6 servings

TIME 1 hour

Making use of a well-stocked pantry, this weeknight chili takes inspiration from the flavor profile of mole negro, an Oaxacan sauce made with chiles and chocolate that traditionally takes a full day to make, but results in a pot full of depth and nuance in less than an hour. It relies upon ground beef or turkey, and uses canned chiles in adobo, paprika and ancho chili powder for heat, plus a mix of warm spices, chocolate in two forms, and a little bit of peanut butter to round it out. In essence, this recipe is another variation of the combination of sweet and heat.

INGREDIENTS

2 tablespoons vegetable oil
1 medium yellow onion, diced (about 8 ounces)
2 teaspoons kosher salt, plus more as needed
3 canned chiles in adobo, finely chopped
1 tablespoon unsweetened cocoa powder
2 teaspoons smoked paprika
2 teaspoons ancho chile powder
1 ½ teaspoons dried oregano, preferably Mexican
1 ½ teaspoons ground cumin
½ teaspoon ground cinnamon
¼ teaspoon ground allspice
2 pounds ground beef or ground dark turkey
1 (15-ounce) can petite diced tomatoes
1 cup stout beer
1 cup unsalted or low-sodium beef stock or chicken stock

PREPARATION

Step 1

Heat oil in a large pot or Dutch oven over medium. Add onion and salt and cook, stirring occasionally, until onion starts to soften and become translucent, about 5 minutes.

Step 2

Add chiles, cocoa powder and spices, and cook, stirring frequently, until fragrant, 1 to 2 minutes.

Step 3

Add ground meat and cook, breaking apart with a wooden spoon and stirring occasionally, until cooked through, 5 to 7 minutes.

Step 4

Add tomatoes and their juices, beer and stock to the pot and bring to a boil over high heat. Reduce the temperature to a simmer, and cook for 15 to 20 minutes until the flavors meld a bit.

Step 5

Reduce heat to low (if not already there), then stir in the beans, chocolate and peanut butter until beans are warmed through and chocolate has melted, about 5 minutes. Season to taste with salt and serve with tortilla chips, cheese, avocado or whatever toppings you desire.

PRIVATE NOTES

**2 (15-ounce) cans pinto beans,
rinsed**

Leave a Private Note on this recipe and see it here.

**4 ounces good dark chocolate,
chopped**

2 tablespoons smooth peanut butter

**Any combination of tortilla chips,
shredded cheese and diced avocado,
for garnish (optional)**