

## CHAMPION'S CHOICE CHILI

Featuring our **Chili Cookoff Champignon** seasoning

6 servings | Total Time: 1 hour 15 minutes

### RECIPE

- 1/4 cup olive oil
- 1 cup strong brewed coffee (optional)
- 1 pound ground beef chuck, preferably coarse grind
- 1 large sweet onion, diced
- 1 jalapeno pepper, seeded and diced
- 4 cloves garlic, minced
- 2 Tbsp Mushroom Street Farms **Chili Cookoff Champignon** spice blend
- 1 Tbsp chili powder
- 1/2 Tbsp ground cumin
- 1 Tbsp paprika
- 1/4 tsp cayenne pepper
- salt and freshly ground black pepper to taste
- 2 tsp tomato paste
- 1 1/2 cups low-sodium beef broth
- One 28-ounce can whole peeled tomatoes, crushed
- Two 15.5-ounce cans black beans, undrained
- Sour cream, shredded Cheddar, and sliced scallions for serving
- Tortilla chips for serving

### PREPARATION

#### STEP 1

Heat 2 tablespoons of olive oil in a Dutch oven or large pot over medium-high heat.

#### STEP 2

Add the ground beef and cook, breaking it up with a wooden spoon, until it is just browned (about 4 minutes). Transfer the beef to a plate using a slotted spoon.

#### STEP 3

Reduce the heat to medium and add the remaining 2 tablespoons of olive oil.

#### STEP 4

Add the diced onions and cook, stirring occasionally, until softened and lightly golden (about 10 minutes).

#### STEP 5

Add the diced jalapeno and cook, stirring occasionally, until softened

#### STEP 6

Add the minced garlic and cook, stirring frequently, until fragrant

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## PREPARATION CONTINUED

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### STEP 7

Add the Mushroom Street Farms **Chili Cookoff Champignon** spice blend, chili powder, ground cumin, paprika, cayenne pepper, 1/2 teaspoon of salt, and tomato paste. Stir frequently until the spices are well-coated and fragrant

### STEP 8

Stir in the beef broth, coffee and crushed tomatoes, then bring the mixture to a boil over high heat.

### STEP 9

Stir in the cooked ground beef and any accumulated juices from the plate, then reduce the heat to medium-low.

### STEP 10

Simmer the chili, partially covered, until the beef is tender and the sauce is slightly thickened

### STEP 11

Stir in the undrained black beans and simmer uncovered until the beans are softened and the chili is thickened (about 30 minutes more). Season with salt and pepper to taste.

### STEP 12

Serve the chili hot, topped with sour cream, shredded Cheddar, sliced scallions, and tortilla chips

### NOTE:

Adding a cup of strong, brewed coffee to your chili pot will greatly enhance its flavor, providing a rich, roasted taste that mimics long hours of simmering

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## NUTRITION FACTS

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### PER SERVING, BASED ON 6 SERVINGS

CALORIES	Approximately 450
TOTAL FAT	27g
SATURATED FAT	8g
TRANS FAT	1g
CHOLESTEROL	55mg
SODIUM	700mg
TOTAL CARBOHYDRATES	30g
DIETARY FIBER	8g
SUGARS	6g
PROTEIN	23g