

Aromatic Mexican Chili

2 hours	20-30 mins	8-10
TOTAL TIME	PREP	SERVES

Ingredients

For the Chili

- 1 large white onion, coarsely chopped
- 3 tbsp olive oil
- 4 garlic cloves, minced
- 2 carrots, grated
- 1½ lbs lean ground beef
- 3 tbsp Mexican chili powder
- 1 tbsp ground cumin
- 1 tsp smoked paprika
- 1 – 2 tsp red pepper flakes (to taste)
- 1 14oz can fire-roasted chopped tomatoes, drained
- 1 cup beef stock
- 3 tbsp *Drizzle Cacao Luxe Raw Honey*
- 1 14oz can cannellini beans, drained and rinsed
- 1 red pepper, chopped

For the Toppings

- Chopped green onions
- Shredded cheddar cheese
- Crumbled Cotija cheese
- Sour cream
- Chopped tomatoes
- Tortilla chips

Directions

1. In a large stock pot, over medium heat, add olive oil and onion. Cook 5 – 10 minutes until onions begin to soften.
2. Add garlic and carrots, and cook for 5 minutes longer.
3. Add the ground beef to pan, continue to stir and cook 10 minutes.
4. Add chili powder, cumin, smoked paprika and red pepper flakes. Blend well to make sure spices are mixed well.
5. Add the roasted chopped tomatoes, beef stock and *Drizzle Cacao Luxe Raw Honey*. Stir to combine and let simmer 45 minutes.
6. Then add cannellini beans and red pepper. Cook for 20 minutes.
7. Serve with a selection of toppings and crusty bread.

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