

# CHILI COOK-OFF



## CHORIZO AND WHITE BEAN CHILI

Yields six 8-ounce servings

### Ingredients

- 1/2 lbs. pork chorizo
  - 1/2 lbs. ground beef
  - 1 yellow onion, diced small
  - 1 green bell pepper, diced
  - 1 stalk celery diced
  - 2 ea. fire roasted jalapenos, seeded and diced
  - 1 tbsp minced fresh garlic
  - Pinch of fresh chopped fine mint
  - Pinch of chopped fine cilantro
  - 1 tbsp dark chili powder
  - 1 tsp cup smoked paprika
  - 1 tbsp pureed chipotle pepper
  - 2 ea. ripe fire roasted roma tomato, medium chopped
  - 1/2 cup canned diced tomato
  - 1/2 cup canned crushed tomato
  - salt and pepper to taste
  - 1 qt beef or chicken stock
  - 2 cups white beans cooked (puree 1/2 and leave 1/2 whole)
- Garnish: scallions, shredded jack cheese

In a large pan cook chorizo, add diced onion and cook until translucent, add garlic, bell peppers, mint, cilantro, add dried spices and cook until fragrant, salt and pepper, add can tomato and continue cooking for another 8-10 minutes in a medium heat, add charred diced Roma tomato and chicken stock, simmer for 15 minutes. Blend half of the white beans and add to chili to thicken, add the rest of whole beans, check the thickness, taste for seasoning, adjust as needed.

Garnish with scallions and shredded jack cheese

Recipe from ANGEL VALERIO | RIVERSIDE CAFÉ