



CHILI

INGREDIENTS

- 2 pounds ground beef
- 1 large onion, diced
- 4 cloves garlic, minced
- 2 cups carrots, chopped fine
- 1 tablespoon dried oregano
- 3 teaspoons each of salt & chili powder 1/2 teaspoon each of smoked paprika & cumin
- 1/4 teaspoon red pepper flakes
- 2 tablespoons olive oil
- 2 15 ounce can diced tomatoes, undrained
- 2 15 ounce can tomato sauce
- l can water
- 1/2 cup green salsa

DIRECTIONS

in a large stock pan, sauté onions in the olive oil for 4-5 minutes, then transfer to a small bowl, reserving oil.

brown the ground beef, add in all the spices & stir well.

add onions back into pot & stir in garlic, carrots, canned items, salsa & water.

bring to a boil, then reduce heat, cover & simmer1 hour.