



Mole Chili

Ingredients:

1 lb ground beef, 80% lean
1 cup chorizo sausage, chopped in 1/4-1/2" chunks
2 15 oz cans fire roasted tomatoes
1 15 oz can plain tomato sauce, such as Hunts
1 15 oz can kidney beans, such as Goya
1 15 oz can black beans, such as Goya
1 cup frozen corn, thawed
1 cup carrots, chopped
4 chipotle chilis in adobo, chopped
2 tablespoons of adobo sauce
1/3 cup brown sugar
3 tablespoons unsweetened cocoa powder, such as Ghiradelli
3 cloves garlic, chopped
1 yellow onion, diced
1 red bell pepper, diced
1 poblano pepper, diced
1 teaspoon hot sauce, such as Franks Red Hot
1 tablespoon chili powder
2 teaspoons cumin
2 teaspoons paprika
Salt and pepper to taste
Garnish - sliced scallions, sharp shredded cheddar, fresh lime juice, fresh chopped cilantro

Instructions:

Start by browning the beef in a medium frying pan over medium high heat. Once cooked through, drain off the fat and add the meat to the slow cooker. Clean out the frying pan and brown the chorizo in it until crisp, drain fat and add to slow cooker.
Add diced onion, peppers, carrots and garlic to the slow cooker. Drain and rinse both cans of beans and add to slow cooker. Add the 2 cans of fire roasted tomatoes and tomato sauce. Add the chipotle chilis with adobo sauce. Add spices, brown sugar and chocolate.
Cook on low for 5 hours. Taste and season with salt and pepper. Add frozen corn. Cook for one more hour. Uncover for 15 minutes so some of the condensation that forms on top of the chili evaporates and it thickens. Serve with the garnishes of your choice.