

Hot Texas Chili



Where service *and savings* matter.



SERVINGS: 10

INGREDIENTS:

- 2 lbs 93% lean ground beef
- 2 large onions, chopped
- 2 cloves garlic, minced
- 1 jalapeno pepper, seeded, rinsed, chopped
- 2 – 15 oz cans **Food Club** pinto beans
- 3 Tbsp chili powder seasoning blend
- 1 Tbsp ground cumin
- 1 tsp celery salt
- 1 tsp pepper
- 1 – 4 oz can **Food Club** diced green chiles, undrained
- 1 – 28 oz can **Food Club** tomatoes, undrained and chopped
- 1 – 46 oz can **Food Club** 100% vegetable juice

NUTRITIONALS

Nutritional analysis per serving:
calories 240, calories from fat 45,
total fat 5g, saturated fat 1.5g,
cholesterol 50mg, sodium 1110mg,
total carbohydrate 26g,
dietary fiber 6g, sugars 11g,
protein 22g, vitamin A 80%,
vitamin C 90%, calcium 6%,
iron 30%

Tip: You can substitute black beans for pinto beans. Great as leftovers in fiesta stack-up with tortilla, rice, cheese and other traditional favorites.

DIRECTIONS:

1. Combine ground beef, onion, garlic, and jalapeno pepper in a large Dutch oven; cook over medium heat, stirring to crumble meat, until meat is browned and onion is tender.
2. Add beans and remaining ingredients; stir well.
3. Cover and simmer 1 hour.

Source: adapted from Southern Living

visit unitedtexas.com for more recipe ideas

★ Hot Texas Chili ★

Shopping List

PRODUCE:

- 1 large onions
- Garlic
- 1 jalapeno pepper

MEAT/POULTRY/SEAFOOD:

- 2 lbs 93% lean ground beef

SPICES/SEASONINGS:

- Chili powder
- Ground cumin
- Celery salt
- Pepper

GROCERY/FROZEN/ MISCELLANEOUS:

- 2-15 oz cans Food Club pinto beans
- 1-4 oz can Food Club diced green chiles
- 1-28 oz can Food Club tomatoes
- 1-46 oz can Food Club 100% vegetable juice

FOLD