



RECIPE NAME

CHUCK ROAST CHILI

INGREDIENTS

2-3 lb Fitch Ranch Premium chuck roast

1 cup all purpose flour

1/2 tsp salt

1 tsp pepper

1 Tbs garlic salt

3 Tbs vegetable oil

2 lbs Fitch Ranch Premium ground beef

1 large onion chopped

1 bell peppers chopped

4 cloves garlic minced

1/2 tsp cayenne pepper

1 Tbs chili powder

2 tsp cumin

1 tsp salt

1 tsp pepper

2 28 oz cans enchilada sauce

1 15 oz can diced tomatoes

2 15 oz cans kidney beans drained, rinsed

PROCEDURE

1. Heat oil in a cast iron skillet or large frying pan over medium heat. Cut chuck roast into small bite size pieces, set aside.

Pour flour, salt, pepper and garlic salt into a large baggie and add chuck roast pieces. Shake to coat.

Remove from bag, shake off excess flour and add to skillet.

Cook until roast pieces are browned on all sides, then add ground beef, chopped onions, bell pepper and garlic.

• Sprinkle cayenne pepper, chili powder, cumin, salt and pepper into meat mixture and cook until ground beef is cooked completely and veggies are tender.

Add meat mixture to a large dutch oven or sauce pan.

Pour enchilada sauce, diced tomatoes and kidney beans into pan. Stir, cover, and continue cooking over low heat for 45 minutes to an hour, stirring occasionally.

Enjoy with some corn bread.

TIME TO PREPARE

10 mins

TIME TO COOK

30 mins

CREATED BY:

greatgrubdelicioustreats.com