

Terrace Hill Pantry Chili Recipe

Ingredients

1 lb. Beef Chuck Roast cut in 1/4" cubes
(or coarse ground beef)
1/4 cup EVOO
1 medium Onion diced in 1/4 inch
2 each green Bell Pepper
(if you prefer you can use yellow or red)
3 garlic cloves, chopped
2 can (15 oz. each) diced Tomatoes
2 1/2 cups Chicken Stock
1 can (15oz) kidney beans (optional)
1 tsp. salt
3 tbsp. Terrace Hill Pantry Chili Seasoning



Season the meat with the salt, pour the olive oil into a large saucepan add the onion and garlic and cook over medium-high heat 5-6 minutes stirring occasionally, add the bell peppers and continue to cook for 3 more minutes.

Stir in Seasoning Mix and remaining ingredients. Bring to a boil. Reduce heat to low, cover and simmer 30 minutes (if you use 1/4" diced meat cook for 60 minutes or until meat is tender)stirring occasionally

Add the Beans continue cooking for 3-4 minutes.

Serve with shredded cheese, sour cream, chopped onion or chopped cilantro if desired..