

LA CASITA BUNKHOUSE CHILI

CATEGORY Chili/Stew **COOK TIME** 45 +/- minutes

INGREDIENTS

- 1 lb ground beef
- 1 small chopped onion
- 2 cans Ranch Style Beans
- 1 can sweet corn
- 12-16 oz of La Casita Hot Sauce - I used mild, but any recipe works.
- 1 tbsp Chili Powder and Cumin
- 2 fresh pressed garlic cloves
- 1 cup chopped sweet mini bell peppers.



NOTES FROM LA CASITA

Bunkhouse Chili inspired by the great Teeter of Yellowstone! If she can throw it all into a pot then so can I! This recipe has just about all you need for a quick meal using pantry staples. I really wish this recipe was Bougie Bougie, but I'm very happy with how it turned out. Consider this to be a cross between a chili and/or stew.

DIRECTIONS

- 1) Brown beef and stir in the onions and garlic.
- 2) Add remaining dry spices and stir well.
- 3) Add La Casita Hot Sauce. (If you want a thicker, chili like finish, use 8-10 oz of La Casita. If you want a stew finish, add 12-16 oz.)
- 4) Stir and add the Ranch Style Beans and Corn.
- 5) Allow to cook on low heat for 20-30 minutes.
- 6) Add in the mini sweet peppers and cook for 15 minutes.
- 7) Salt and pepper to taste.
- 8) Serve and garnish with your favorite sides like La Casita Tortilla Chips, shredded cheese, chopped green onions, or a slice of corn bread.

