



TIGER
X LIFE
— GOURMET —

Try it as a
topping!



KICK-A\$\$
CHILI

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15
minutes
PREP
TIME

45
minutes
COOK
TIME

8
TOTAL
SERVINGS

INGREDIENTS

5T Kick A\$\$ Chili seasoning

- 1 lb ground beef
- 1 lb ground pork
- 2 bell peppers, medium diced
- 2 yellow onions, medium diced
- 3 garlic cloves, minced
- 1- 15oz can dark kidney beans, drained and rinsed
- 1- 15oz can cannellini beans, drained & rinsed
- 1- 28oz can diced tomatoes, do not drain
- 2 cups beef broth
- ½ cup BBQ sauce

INSTRUCTIONS

Brown ground beef and ground pork in a skillet over medium high heat and season with 2T of Kick A\$\$ Chili seasoning.

Remove meat from pot, drain fat, and reserve 2T of fat in the pot.

Add minced garlic to the pot and saute for 1 min.

Add onions and peppers to the pot and season with 1T Kick A\$\$ Chili seasoning.

Cook for 10 minutes on medium high heat.

Add beans, diced tomatoes, beef broth, and ground meat to the pot. Season with 2T of Kick A\$\$ Chili seasoning and BBQ sauce. Stir to combine, cover, and simmer on low for 30 minutes.

Suggested Toppings: cheddar cheese, sour cream, green onions, jalapenos

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