



Beef and Bean Chili with Lime and Cilantro

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 6

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- 1 large onion, chopped finely
- 2 tsp olive oil (or canola oil)
- 1 lb. lean ground beef
- salt/pepper
- 1 ½ quarts of beef broth
- 2 15 oz. cans black beans, rinsed and drained
- 2 15 oz. cans pinto beans, rinsed and drained
- 2 14.5 oz. cans diced tomatoes (juice and all)
- 2 tbsp coriander
- 2 tbsp chili powder
- 1-2 chopped chipotles in adobo (depending on the amount of heat you'd like)
- 1 tbsp cumin
- ¼ cup lime juice
- ½ cup or more of chopped cilantro
- your choice of shredded cheese (topping)
- sour cream (topping)
- more cilantro (topping)
- any other toppings you like on your chili (avocado, pico de gallo, peppers, lime slice etc.)

Instructions

Heat a large pot with oil over medium heat and then add onion and salt/pepper. Cook until softened and then add ground beef, cook until well browned. Put heat to low and

add broth, both beans, tomatoes, coriander, chili powder, cumin, chipotles in adobo and tomatoes. Simmer for 45 minutes to an hour, then add lime juice and chopped cilantro. Simmer 15 more minutes and serve. Top with sour cream, cheese, and more cilantro or whatever you desire on your chili.