

Red Bean Chili

From

David Nuno

Ingredients:

2 tbsp. GOYA® Extra Virgin Olive Oil
1 tsp. GOYA® Ground Cumin
1 tsp. GOYA® Minced Garlic
1 tsp. GOYA® Oregano leaf
1 packet Sazón GOYA® Natural and Complete
2 tbsp. GOYA® Golden Cooking Wine
2 cans (15.5 oz. each) GOYA® Black Beans, undrained
2 GOYA® Bay Leaves 1 tsp. brown sugar
1 tsp. GOYA® White Distilled Vinegar
GOYA® Adobo with Pepper, to taste
Finely chopped white onions

Instructions:

- Heat oil in large, heavy-bottomed pot over medium-high heat. Add beef; season with Adobo. Cook, breaking up meat with spoon, until browned, 7-10 minutes.
- Add onions, peppers and garlic to pot; Cook until onions are soft and translucent, about 5 minutes.
- Stir in chili powder and cumin, cooking until fragrant, about 2 minutes more.
- Stir in remaining ingredients, breaking up tomatoes with spoon. Bring liquid to boil, reduce heat to low, and simmer, uncovered, stirring occasionally, until tomatoes break down, chili thickens and flavors come together, about 30 minutes. Serve warm.