

# Simply Sensational Chili

From Pooja Lodhia

## ***Ingredients:***

2 Tbsp GOYA Olive Oil  
1 Medium Onion, Chopped  
1/2 Green Bell Pepper, Chopped  
1 GOYA Jalapeno Pepper, seeded and chopped  
2 Tsp GOYA Minced Garlic  
1 Lb Ground Beef  
GOYA Adobo Seasoning, to taste  
1 Tbsp Chili Powder  
1 Tbsp Finely Chopped Cilantro  
1 Tbsp Ground Cumin  
1 Can Whole Tomatoes, Chopped  
1 Packet GOYA Powdered Beef Bouillon  
1 Packet Sazon GOYA with Coriander Annatto  
1 Can GOYA Pinto Beans  
Shredded Jack Cheese (Topping)  
Sour Cream (Topping)  
Chopped white Onion (Topping)

## ***Instructions:***

Step 1 - Heat oil in medium, heavy-bottomed pot over medium-high heat. Add onions, peppers and garlic; cook until vegetables are soft, stirring occasionally, about 8 minutes. Season meat with Adobo. Add meat to the pot, breaking into small pieces with a wooden spoon. Cook until browned, stirring occasionally, about 8 minutes. Stir in chili powder, cilantro and cumin; cook until fragrant, about 1 minute more.

Step 2 - Add 1 cup water, chopped tomatoes (with liquid), beef bouillon and Sazón to pot. Bring tomato mixture to boil. Lower heat to medium-low and simmer, uncovered, until mixture thickens and flavors come together, stirring occasionally, about 1 hour. Stir in beans. Cook until heated through, about 15 minutes more.

Step 3 - Divide chili among serving bowls. Garnish with cheese, sour cream and onions, if desired.