

# Beef & Pinto Bean Chili

*with Crispy Tortilla Strips, Avocado & Cotija Cheese*

In this recipe, you'll be creating the perfect winter chili using classic ingredients. Simmered with aromatics and spices, then topped with creamy avocado and crumbly Cotija cheese, this simple, delicious chili is some of the best we've ever tasted. To top it all off, you'll be serving it with homemade tortilla strips, adding a satisfying, toasty crunch.



## Ingredients

- 8 Ounces Ground Beef
- 2 Corn Tortillas
- 1 15-Ounce Can Pinto Beans
- 1 15-Ounce Can Diced Tomatoes
- 3 Cloves Garlic
- 2 Scallions
- 1 Avocado
- 1 Lime

## Knick Knacks

- 1 Ounce Cotija Cheese
- 1 Tablespoon Beef Chili Spice Blend  
(Ground Ancho Chile, Ground Chipotle, Ground Cumin, Ground Sweet Paprika, Cocoa Powder, Espresso Powder, Dried Thyme & Dried Oregano)

**Makes 2 Servings**

**About 700 Calories Per Serving**

**Cooking Time: 25 to 35 minutes**



1



### Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Stack the tortillas; cut them in half, then into thin strips. Drain and rinse the beans. Peel and mince the garlic. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel, pit and large dice the avocado. Squeeze **the juice of 2 lime wedges** over the avocado to prevent browning. Crumble the cheese.

2



### Toast the tortilla strips:

Place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer and bake 10 to 12 minutes, or until golden brown and crispy.

3



### Brown the meat:

While the tortilla strips bake, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.

4



### Add the aromatics:

While the tortilla strips continue to bake, add the **garlic, white bottoms of the scallions** and **spice blend** to the pan of browned beef. Reduce the heat to medium and cook, stirring frequently, 1 to 2 minutes, or until fragrant.

5



### Add the pinto beans, tomatoes & lime zest:

To the **beef-aromatics mixture**, add the **beans, diced tomatoes, lime zest** and **2 cups of water**. Bring the mixture to a boil. Once boiling, reduce the heat to medium-low. Simmer, stirring occasionally, 11 to 13 minutes, or until slightly thickened. Remove from heat. Add **the juice of the remaining lime wedges**; stir to combine. Season with salt and pepper to taste.

6



### Plate your dish:

Divide the **chili** between 2 bowls. Top with the **avocado, cheese** and **toasted tortilla strips**. Garnish with the **green tops of the scallions**. Enjoy!