



Indian Harvest Whole Grain 5 Blend™ Chili with Beef and Beans

Yield: 30 cups

Ingredients

- 2 t. vegetable oil
- 4 c. onion, diced
- ¼ c. garlic, chopped
- ½ c. tomato paste
- 3 T. chili powder
- 2 T. cumin
- 2 T. paprika
- 4 t. crushed red pepper
- 4 t. oregano, dried
- 2 T. brown sugar
- 4 t. kosher salt
- 1 t. pepper
- 4 c. tomatoes, diced, with juice
- 4 lbs. ground beef, cooked and drained
- 4 c. kidney beans, cooked, drained
- 10 c. beef broth, low sodium, canned
- 6 c. Indian Harvest Whole Grain 5 Blend™

Directions

1. Heat oil in a pot or vessel large enough to hold all chili ingredients.
2. Sauté the onions and garlic until translucent.
3. Add tomato paste and spices and cook, stirring for 5 minutes.
4. Add diced tomatoes (with juice) and stock.
5. Bring to a boil.
6. Into each 2 ½ inch hotel pan, place 6 c. Indian Harvest Whole Grain 5 Blend™, 4 lbs. beef, 4 c. beans and 4 qts. of hot stock mixture. Stir to combine.
7. Cover pan with parchment and foil.
8. Bake in a 350°F convection oven for approximately 1 hour or until liquid is absorbed.
9. Stir contents of the pan and serve.