

Taste of Home



Santa Fe Chipotle Chili

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Sausage and ground beef make this spiced-up chili a meat lover's delight. I can freeze and reheat it later without sacrificing any of the flavor. —Angela Spengler, Tampa, Florida

TOTAL TIME: Prep: 15 min. Cook: 35 min.

YIELD: 8 servings (3 quarts).

Ingredients

1 pound ground beef

1 pound bulk pork sausage

1 medium onion, chopped

2 cans (14-1/2 ounces each) diced tomatoes, undrained

2 cans (15 ounces each) tomato sauce

2 cans (16 ounces each) kidney beans, rinsed and drained

1 cup frozen corn

1/4 cup canned diced jalapeno peppers

1/4 cup chili powder

1 chipotle pepper in adobo sauce, finely chopped

1 teaspoon salt

Optional toppings: Sour cream, shredded Monterey Jack cheese and crushed tortilla chips

Directions

1. In a 6-qt. stockpot, cook beef, sausage and onion over medium heat 8-10 minutes or until beef and sausage are no longer pink and onion is tender, breaking up beef and sausage into crumbles; drain.
2. Add tomatoes, tomato sauce, beans, corn, jalapeno peppers, chili powder, chipotle pepper and salt. Bring to a boil. Reduce heat; simmer, covered, 20-25 minutes or until heated through. Serve with toppings as desired.

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