

# Kenji's Weeknight Chili

from [getclipdish.com](https://getclipdish.com)

🕒 45 minutes    🍽️ 8 servings

## Ingredients

2 to 3 pounds 80/20 ground beef

olive oil

1 onion

6 cloves of garlic

3 tbs chili powder to taste

1 tbs whole cumin

1 tbs oregano

2 tsp garlic powder

2 cans of ro-tell diced tomatoes with green chilis

2 tbs tomato paste

16oz chicken stock

16 oz can of kidney beans

2 bay leaves

2 tbs fish sauce

sour cream

tortilla chips / fritos

avocado

shredded taco cheese

cilantro

## Directions

- 1 Heat oil in Dutch Oven
- 2 Brown ground beef. Make sure you leave it alone long enough to get brown. He makes it like a giant hamburger.
- 3 Dice onion, put it aside
- 4 Mince the garlic, put it in with the onion.
- 5 Combine cumin, oregano, chili powder, garlic powder using a mortar and pestle
- 6 Break up the ground beef
- 7 Add garlic and onion to the beef, stir to combine
- 8 Add spice mix
- 9 Add tomato paste
- 10 Stir to let the spices bloom for about thirty seconds
- 11 Add cans of tomatoes
- 12 Rinse the cans with chicken stock and add to the pot.
- 13 Drain beans
- 14 Add beans to chili
- 15 Stir to combine everything
- 16 Add more chicken stock if you think there isn't enough liquid
- 17 Add bay leaves
- 18 Add a bit of fish sauce
- 19 Let simmer for 30 minutes, longer if you have time and want to develop deeper flavors.
- 20 Serve with grated cheese, cilantro, sour cream, tortilla chips, avocado.