

Chili con Carne

- 1 lb ground beef (85%lean)
- 1 lb ground turkey
- 1 onion, diced small
- 1/2 green bell pepper , chopped
- 1/2 small jalapeño pepper
- 1/2 red Fresno chili pepper
- 2 chipotle pepper in adobo sauce
- 2 garlic cloves
- 1/2 can (28oz) fire-roasted diced tomatoes
- 1 can black beans with liquid
- 2 tsp smoked paprika
- 2 tsp cumin
- 1 tsp garlic powder
- 1 tbsp chili powder
- Salt and pepper

1. In a small food processor, process all peppers, garlic cloves and 1/4 onion until a paste forms.
2. Put all ingredients and paste into slow cooker, along with 1/2 cup of water, stir to combine. Cook on high 4 hours or low for 8 hours. Season to taste
3. Spoon into individual bowls and top with cheese, crushed tortilla chips, avocado, sour cream, anything else you like.

Enjoy!