

CopyCat Golden Corral Timberline Chili

Ingredients

1 tbsp olive oil
1 lb ground beef
3 oz yellow onion, chopped
2 cloves garlic, minced
15 oz tomato sauce, (1 can)
8 oz kidney beans, (1 can)
8 oz black beans, (1 can)
8 oz corn, (1 can)
8 oz tomatoes, (1 can), whole
2 cups beef broth
2 tbsp tomato paste
2 tbsp chili powder
1 tsp ground cumin
 $\frac{1}{2}$ tsp cayenne pepper
salt and ground black pepper, to taste

To Serve:

1 tbsp cheddar cheese, grated
1 tbsp sour cream

For Garnish:

$\frac{1}{4}$ tsp cilantro, per serving, chopped

Directions

Heat up a deep skillet or Dutch oven, add the beef and saute until caramelized, roughly 8 to 10 minutes. Set aside and drain any excess oil if needed.

Add the oil and onions. Saute until translucent.

Add the corn and tomato paste. Roast briefly.

Add the garlic, all your beans, tomatoes, tomato sauce, beef broth, chili powder, ground cumin, and cayenne pepper. Stir to combine and bring mixture to a boil.

Add the cooked beef and stir to combine. Simmer until the chili reduces by half, flavors deepen, and beef is fully cooked for roughly 30 minutes.

Season to taste with salt and pepper. Adjust accordingly.

Ladle your chili in a serving bowl. Top with cheese and sour cream if preferred. Garnish with cilantro.