

CopyCat Texas Roadhouse Chili

Ingredients

1 tablespoon Oil
2 pounds Beef Stew Meat
1 clove Garlic, Crushed
1/4 cup Sweet Onion, Chopped
1 teaspoon Chili Powder
1 teaspoon Cumin
1/2 tablespoon Paprika
pinch of Black Pepper
pinch of Salt
1/2 tablespoon Brown Sugar
1 cup Crushed Tomatoes
1 15 ounce can Red Kidney Beans
1/2 tablespoon White Vinegar
2 jalapeños Jalapeños, Sliced and seeded
1 tablespoon All-Purpose Flour, Or gluten free all purpose flour
Shredded Cheddar Cheese
Green Onions, Chopped, or red onions, chopped (for garnish)

Directions

In a large stockpot, warm up the oil on medium heat, add in the beef.

Continue cooking the beef until it's fully browned.

Toss in the garlic and onion; simmer for a few minutes until the onion is soft.

Add in the chili powder, cumin, paprika, pepper, salt, and brown sugar. Stir to mix them in.

Continue stirring in the tomatoes, beans, vinegar, and jalapenos. Let this simmer for about 10 minutes.

Lastly add in the flour and stir to thicken it, this should only take a few minutes.

Serve the chili topped with cheese and onions.