

The logo for Niño Blanco Salsa features the brand name "Niño Blanco" in a white, serif font on a green, wavy banner. To the right, the word "Salsa" is written in a white, sans-serif font inside a red, starburst-shaped circle.

# Niño Blanco Chili

## Ingredients:

- 2-1/2 pounds ground beef
- 1 container Niño Blanco Medium Salsa
- 1 medium yellow onion, diced
- 1 can (15oz) kidney beans, drained
- 1 can (15oz) black beans, drained
- 1 can (15oz) chili beans
- 1 can (15oz) tomato sauce\*
- 1 can (15oz) refried beans
- 1 Tablespoon salt
- 2 Tablespoons cumin
- 3 Tablespoons chili powder
- 2 teaspoons garlic powder
- 1 teaspoon black pepper
- 1 cup beef broth
- 1 can (6oz) tomato paste
- 2 Tablespoons ketchup (optional)

## Directions:

Brown ground beef with onions in a stock pot at medium high heat. Add salt, cumin, chili powder, and garlic powder. Cook for 3 minutes then add beef broth and continue to brown. While meat mixture is browning, combine the following in a large mixing bowl: chili beans, kidney beans, black beans, refried beans, tomato sauce, and Niño Blanco Medium Salsa. Use spatula to break ground beef into small chunks. When ground beef mixture has browned, add bean and Salsa slurry. Mix and incorporate slurry thoroughly into ground beef mixture. Add tomato paste and ketchup (optional, but worth it!). Let chili simmer on low heat for 15 minutes then serve. Enjoy!