



Asian Chili

Southwest meets Shanghai. Serve a unique fusion chili that has a sweet flavor from hoisin and coconut milk mixed with the building heat from the green chiles and sriracha. Serve in a bowl or with rice.

Yield: 32 8-oz servings



INGREDIENTS

1/4 c	Vegetable oil	4 c	Diced green bell peppers
3 c	Diced yellow onion, medium	1 1/2 c	Diced carrots
1/4 c	Minced garlic	3 lb	Ground beef chuck
3 c	Hoisin sauce	3 1/2 c	Unsweetened coconut milk
3 Tbsp	Sriracha	1 bag	Foothill Farms® Chili Seasoning Mix (#V417)
3 tsp	Chinese 5-spice	2 tsp	Ground ginger powder
1 #10 can	Diced tomatoes, undrained	1 #10 can	Black beans, undrained
2 c	Canned green chilies	1/4 c	Toasted sesame seeds
4 c	Crispy chow mein noodles	2/3 c	Chopped fresh cilantro

INSTRUCTIONS

1. In a stockpot, heat oil. Sauté peppers, onions, carrots and garlic for 2 minutes.
2. Add ground beef to pot to brown. Once browned, drain grease.
3. In a separate mixing bowl, add hoisin, coconut milk, sriracha, Chili Seasoning (8 oz), Chinese 5-spice and ginger. Vigorously stirring with a wire whisk until completely combine. Add mixture to pot.
4. Add tomatoes, beans, green chilis and sesame seeds to pot. Stir to combine.
5. Cook over medium-high heat, stirring frequently, until the chili reaches 180°F.
6. For service: portion 1 cup of chili into a bowl. Top with 2 Tbsp chow mein noodles and 1 tsp of cilantro.

