

Slow Cooker Beef Chili Colorado

Yield: 11 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-mexican-chili-colorado-recipe>

Ingredients:

- 2 pounds beef shoulder clod Certified Angus, cut into 1-inch cubes
- 3 Ancho chilies dried, stems and seeds removed, torn into pieces
- 3 dried guajillo chilies stems and seeds removed, torn into pieces
- 3 chilies dried New Mexico, or pasilla, stems and seeds removed, torn into pieces
- 4 cups beef stock divided
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- 2 teaspoons canola oil
- 3 cloves garlic minced
- 1/2 cup diced onion
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- tortillas optional
- rice optional

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 45 milligrams
4. Fat: 7 grams
5. Fiber: 3 grams
6. Protein: 21 grams
7. SaturatedFat: 2 grams
8. Sodium: 700 milligrams
9. Sugar: 1 grams

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