

Washabinaros Chili

Yield: 8 min
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-sausage-with-out-beer-recipe>

Ingredients:

- 4 tablespoons vegetable oil divided
- 2 onions chopped
- 4 cloves garlic minced
- 1 pound ground beef
- 3/4 pound italian sausage spicy, casing removed
- 14 1/2 ounces tomatoes with juice peeled and diced
- 12 beer dark, 1 can or bottle
- 1 cup brewed coffee strong
- 12 ounces tomato paste
- 14 ounces beef broth
- 1/4 cup chili powder
- 1 tablespoon ground cumin
- 1/4 cup brown sugar
- 1 teaspoon dried oregano
- 1 teaspoon cayenne pepper
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 1 tablespoon wasabi paste
- 45 ounces kidney beans
- 2 Anaheim chile chopped
- 1 serrano pepper chopped
- 1 habanero pepper sliced

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 70 milligrams
4. Fat: 31 grams
5. Fiber: 7 grams

6. Protein: 30 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 1260 milligrams
 9. Sugar: 17 grams
 10. TransFat: 1 grams
-

Thank you for visiting our website. Hope you enjoy Washabinaros Chili above. You can see more 18 italian sausage with out beer recipe Try these culinary delights! to get more great cooking ideas.