

Alton Brown Chili

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/alton-brown-italian-bread-recipe>

Ingredients:

- 3 pounds beef stew meat cut into 1-inch cubes
- 2 tablespoons vegetable oil
- 1 3/4 teaspoons salt
- 12 ounces ale medium
- 16 ounces salsa
- 30 tortilla chips crushed
- 2 chipotle peppers canned in adobo sauce, chopped
- 1 tablespoon adobo sauce
- 1 tablespoon tomato paste
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- cheddar cheese shredded
- tortilla chips
- avocado cut into cubes
- cilantro chopped

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 5 milligrams
4. Fat: 17 grams
5. Fiber: 6 grams
6. Protein: 6 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 2640 milligrams
9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Alton Brown Chili above. You can see more 15 alton brown italian bread recipe Try these culinary delights! to get more great cooking ideas.