

Two Bean Steak Chili

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It's chili season, and I'm excited to share my best Two Bean Steak Chili Recipe with you. Tender melt in your mouth slow cooked steak, white and red kidney beans in a rich tomato sauce make this chili my favorite chili recipe.

I go easy on the beans in this chili recipe, but you can add more or less or omit them altogether.

My family doesn't like too spicy food so I go easy on the chili powder too, you can adjust the heat in this recipe use less or more depending on what you like.

I like to use chuck steak which has a lot of beefy flavor. But any cut of beef that's marked "stewing beef" works well in this recipe. You want a tough cut of meat that softens and becomes tender and tasty after a long cook time.

You'll want to keep this recipe on your meal rotation to make at least once a week, during the colder weather months.

Toppings For This Two Bean Steak Chili

Normally, it's all about the toppings in chili recipes. But this Two Bean Steak Chili recipe is so rich that you won't need a lot of go-to chili toppings.

The topping I liked the best on this steak chili are avocados and sharp cheddar cheese. I found that adding more toppings distract from the rich flavor of the chili, instead of adding

to it. I am not saying to not test different toppings for yourself, am saying that's what I found.

Here's some to try red onions, nacho chips, cilantro or sliced jalapenos, just remember not to over powder the rich beefy flavor with too many toppings!!!

This Two Bean Steak Chili is the ultimate comfort food, A chili so good you won't have any leftovers, but if you do this recipe is so freezer friendly if stored in the right freezer containers.

Here's a tip you should purposely double this chili recipe, for delicious ready made meals on busy weeknights.

Ingredients

- 1 Lb. Chuck Steak
- 2 chopped yellow onions
- 3 Tbls. chopped garlic
- 1 cup chopped celery
- 1 chopped and seeded pepper jalapeno pepper
- 1 14.5 can each diced tomatoes and tomato sauce
- 1 14.5 can each red and white kidney beans undrained
- 2 cups beef broth
- 3 Tbs. chili powder
- 2 Tbs. each cumin, oregano, smoky paprika and coriander
- 2 bay leaves
- 3 Tbls. olive oil
- Salt and pepper to taste

Instructions

1. Cut the steak into equal size pieces and salt and pepper
2. In a medium size stock pot bring the oil to medium high heat
3. Add the steak and sear completely

4. Add the onions, garlic and jalapeno pepper saute until tender and just beginning to brown
5. Add all the spices now
6. Add the tomatoes and beef broth lower the heat, simmer covered for 2 hours
7. Add the beans adjust seasonings and simmer an additional 30 minutes
8. Top with your favorite chili toppings ...ENJOY!!!