

## Classic Chili

### INGREDIENTS

- 2TBS oil or ghee
- 1/2lb grass-fed beef, ground
- 1/2lb chorizo
- 1C butternut squash, cubed
- 1/2c red onion, chopped
- 1/2C carrots, chopped (about 3 medium size carrots)
- 1/4tsp cumin
- 2TBS chili powder
- 1TBS oregano
- 1/2tsp sea salt
- 1/8tsp cinnamon
- 1 can kidney beans, drained and rinsed
- 1 can fire roasted diced tomatoes
- 3C bone broth
- 1/2c Canadian bacon, chopped
- 1/2C shaved sweet corn
- Garnish with chopped cilantro, shredded cheese, lime, avocado, jalapeño

1. Heat oil in large pot over stove then add beef and chorizo and begin to brown over low-medium heat (about 5 minutes).
2. Add in onion, carrots, butternut squash and sauté for another 3-5 minutes.
3. Add in spices (cumin, chili powder, oregano, salt, and cinnamon then sauté for 3 minutes stirring occasionally until well combined and seasoned.
4. Add in canned tomatoes, beans, and broth then bring to a boil then reduce to simmer for about 7-10 minutes until butternut squash begins to soften.
5. Add shaved sweet corn and Canadian bacon and mix well.
6. Serve garnished with fix-ins of choice. Enjoy!