



Chipotle Dark Chocolate Chili

Description



Our easy Crock Pot Chili is sure to be a crowd pleaser with the bit of smoky heat from the Chipotle Olive Oil and a unique secret ingredient: Dark Chocolate Balsamic Vinegar!

Ingredients:

- 2 T. The Olive Tap's [Chipotle Olive Oil](#)
- 2 lbs. lean ground beef
- 1 large yellow onion, finely chopped
- 3 cloves garlic, finely minced

- 1/3 C. The Olive Tap's [Dark Chocolate Balsamic Vinegar, 3 Leaf Plus Quality](#)
- 2 (14 oz) cans diced tomatoes
- 2 (8 oz) cans tomato sauce
- 1 C. beef broth
- 2 T. chili powder
- 1 1/2 t. ground cumin
- 2 t. paprika
- 1/2 t. ground coriander
- 4 C. assorted canned beans- your favorite (i.e. pinto, kidney, cannellini, black, navy) – drained and rinsed
- Salt and fresh ground pepper

Directions:

1. In a large skillet, sauté the chopped onion in the Chipotle Olive Oil over medium high heat until translucent. Add the garlic and cook about 30 seconds longer then add to the bottom of your slow cooker.
2. In the same skillet, add the beef; once it begins to brown, add the Dark Chocolate Balsamic Vinegar and continue to cook it until the juices are mostly evaporated and evenly browned, then add to the slow cooker. Stir in the remaining ingredients and season with salt and pepper to taste.
3. Cover and cook on low for about 5-6 hours.
4. Serve with your favorite toppings (sour cream, cheese, avocado, green onions, cilantro)

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/chipotle-dark-chocolate-chili/>

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