



RYAN HARRIS '07

# Super Bowl Chili

*Ryan has the credentials to add the "Super" to this recipe, after winning Super Bowl 50 with the Denver Broncos!*

## Ingredients

- 1 pound ground beef, 85% lean
- 2 red peppers, diced
- 1 green pepper, diced
- 1/2 white onion, diced
- 3 cans black beans
- 1 can garbanzo beans
- 1 cans diced tomatoes
- 2 Anaheim peppers
- 2 habanero peppers
- 2 packets chili mix
- garlic, to taste

## Utensils

- 1 large saucepan or pot

## Instructions

- In pot, heat drizzle of olive oil, then brown the ground beef.
- Once fully browned, add diced peppers, onions, and Anaheim peppers.
- Cook to sweat then stir in beans, tomatoes, and garlic to taste.
- Simmer on low heat for 90 minutes, stirring occasionally.
- (For additional spice, halve the habanero peppers and place the 4 chunks into the chill, 30 minutes into simmer!)