

Future Chef RECIPE

Casey David Perez
5th GRADE
Romoland Elementary
Romoland School District



CASEY'S CHILI

Ingredients:

1.5 lbs of ground beef	1 tbsp of vegetable oil
2 tbsp (1/4 stick) of salted butter	1 medium yellow onion, finely diced
1 tbsp of crushed garlic	8 oz can of tomato saucer
14.5 oz can of diced tomatoes	10 oz can of Rote
1 tbsp of hoisin sauce	1/4 cup of taco sauce
1 tsp of Worcestershire sauce	1/2 tsp of kosher salt
1 tsp of Italian seasoning	1 tsp of dried cilantro
2 tbsp of cumin	1/2 tbsp of chili powder
1 tsp of seasoned salt	1 tsp of celery salt
4 tbsp of Chili Better Than Bouillon	
1-2 poblano peppers, finely diced with seeds removed	
1 small jalapeño pepper, finely diced with seeds removed	
1 tsp of Tony Chachere's Creole Seasoning (optional)	
Two 15.5 oz cans of red kidney beans, drained & rinsed (leave this out if you want it "Texas" style)	

OPTIONAL TOPPINGS:

Shredded cheddar/taco cheese
Sour cream



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Directions:

Step 1: Add the butter and vegetable oil to the Instant Pot and hit “Sauté” on the “More” or “High” setting. Once the butter’s melted and the oil’s sizzling, add in the onions, poblano, jalapeño and habanero peppers and stir & set for 5 minutes until softened and then add in the garlic and cook for another minute. Remove only the habanero pepper when done and discard

Step 2: Next, add the ground beef and stir until it cooks down and crumbles and becomes a slightly browned in color (about 3 minutes – it doesn’t need to be fully cooked yet). Its juices will be released while cooking and this is a good thing – keep them in the pot and do not drain

Step 3: Add in the diced tomatoes, Rotel, tomato sauce, taco sauce, Worcestershire sauce and hoisin sauce. Stir well and deglaze (scrape) the bottom of the pot

Step 4: Now, add the kosher salt, Italian seasoning, cumin, chili powder, dried cilantro, seasoned salt, celery salt and Tony’s Creole seasoning (if using). Stir again until well combined

Step 5: Lastly, add the drained and rinsed kidney beans but DO NOT stir them in with the rest. Just lightly smooth them out as they rest on the top of the chili

Step 6: Secure the lid and select “Pressure Cook” or “Manual” High Pressure for 5 minutes (it may take up to 15 minutes to come to pressure so be patient). When done, do a quick release and allow the pot to stay on the “Keep Warm” setting

Step 7: When the lid comes off, give everything a good stir, add in the Chili Better Than Bouillon and stir again. Allow it to cool down to a warmish-hot, but not scalding temperature (about 10-15 minutes, as chili tastes even BETTER once it cools down a bit and the flavors have a chance to meld!)

Step 8: Ladle into bowls and top with some optional shredded cheese, sour cream or even my awesome refried beans. Serve it with my acclaimed Mexican Street Corn and/or my raved-about Creamy Chicken Enchiladas as terrific companions!

Step 9: Enjoy!

