



CHUCK ARM ROAST

Chuck Wagon Chili

Prep Time: 20 minutes

Cook Time: 1 hour 10 minutes

Total Time: 1 hour 30 minutes

Servings: 16

INGREDIENTS

3 pounds Grass Run Farms® Chuck Arm Roast, remove connective tissue and thin white skin, cut into bite-sized pieces

2 globes garlic, minced

1 medium onion, diced

1 medium red bell pepper, diced

6 tbsp New Mexico chili powder

5 tbsp flour

1 tsp freshly ground cumin seeds, toasted

1 tbsp dried Mexican oregano

2-3 cans beef broth (19.5 oz cans)

1 can pinto beans

1 can kidney beans

PREPARATION

1. Brown grass fed beef in oil
2. Add onion and red bell pepper, cook 2 minutes
3. Add garlic, cook 1 minute
4. Add chili powder, flour, oregano, and cumin, cook until meat is well coated
5. Slowly add two cans of broth, stir well
6. Add pinto and kidney beans, cook partially covered for approx. 45 minutes, stirring occasionally; use all or part of the last can of beef broth depending on how thick you want the chili
7. Season with salt and pepper to taste

Recipe Courtesy of Grass Run Farms

www.grassrunfarms.com