

# Three-Bean Beef Chili

By Julia Levy

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Active Time: 25 minutes

Total Time: 45 minutes

Servings: 8

## Ingredients

2 Tbsp. olive oil

2 cups chopped yellow onion (from 1 large onion)

2 cups chopped poblano chiles (from 2 large chiles)

1 1/2 lb. ground sirloin

3 Tbsp. ancho chile powder

2 Tbsp. ground cumin

2 tsp. smoked paprika

2 tsp. kosher salt

1 tsp. ground coriander

1 tsp. dried oregano

1 (6-oz.) can no-salt-added tomato paste (about 3/4 cup)

2 Tbsp. finely chopped garlic (from 6 garlic cloves)

4 (15-oz.) cans no-salt-added beans (such as black, pinto, and dark red kidney beans), drained and rinsed

1 (28-oz.) can diced fire-roasted tomatoes

Toppings: plain whole-milk yogurt, shredded cheese, cilantro leaves, sliced radish

Lime wedges, for serving

## Directions

1. Heat oil in a large Dutch oven over medium-high. Add onion and chiles, and cook, stirring occasionally, until chiles are softened and onion is translucent, about 5 minutes.
2. Add ground sirloin to onion mixture in Dutch oven. Cook, stirring occasionally, until meat is crumbly, 4 to 5 minutes. Add chile powder, cumin, smoked paprika, kosher salt, coriander, and oregano. Cook, stirring constantly, until spices are toasted and fragrant, about 1 minute. Add tomato paste and chopped garlic; cook, stirring constantly, until tomato paste darkens and garlic is fragrant, about 1 minute more.
3. Stir beans, tomatoes, and 2 cups water into Dutch oven; bring mixture to a boil over medium-high. Reduce heat to medium-low; simmer, covered and undisturbed, until slightly thickened, about 15 minutes. Remove from heat; let cool slightly. Divide evenly among bowls; top as desired, and serve with lime wedges.