

Skillet Chipotle Beef Chili Bowls

Recipe Source: https://www.cookscountry.com/recipes/13290skillet-chipotle-beef-chili-bowls-with-limecilantro-crema

Serves: 4

Effort: Run of the Mill

MAKE IT!



CHANGE THE WAY YOU COOK



Produce		Small Bowl		1	DO	WITH	HOW	IMPORTANT
1 Bunch Cilantro	۲	1/4 tsp salt			Adjust/Place	Oven Rack + Serving Bowls	4 individual serving bowls in the oven	Middle Position
2 Limes	0	1 tbs lime juice			Heat	Oven		200 Degrees
1 Red Pepper	0	1 tsp lime zest	finely grated		Toss	2	UNTIL thoroughly combined	
1 Small Onion	0	2 tbs cilantro	minced		Set Aside	2		20 mins.
1 Head Garlic	۲	1/2 c. sour cream			For the Lime Cilantro Crema			
Meat		Medium Bowl		2	Whisk	0	Together	
1 Sm Pack Lean Ground Beef	0	1/4 tsp salt			Cover/Refrigerat	Lime Cilantro Crema	UNTIL ready to serve	
Dairy		pinch pepper			For the Rice			
1 Sm Sour Cream	0	1/4 tsp baking soda			Heat	3	in 12" skillet UNTIL shimmering	Medium Heat
Pantry		1 tbs water			Add/Cook	4	Stirring often, UNTIL edges of grains	About 2 mins.
Small Box Baking Soda	۲	1 lb lean ground beef			Add/Bring	6	turn translucent To a boil	
1 Lg Can Tomato Sauce	۲	Mini Bowl		8	Cover/Reduce/Si		UNTIL liquid is absorbed and rice is	Low Heat
1 Sm Can Black Beans	0	1 tbs vegetable oil			mmer	Rice	tender	About 20 mins.
Small Bag Long Grain Rice	۲	1 c. Scoop 4		4	Off Heat/Ad/Fluff	6	Gently with fork to incorporate	
Vegetable Oil	۲	1 c. long grain white rice			Portion	Rice	Into warmed serving bowls	
Spices		Large Measuring Cup		6	Cover/Keep warm	Rice in bowls	With aluminum foil and in oven	
Salt and Pepper	۲	1/2 tsp salt			For the Chili			
Ground Cumin	۲	2 c. water			Heat	0	In now empty skillet UNTIL shimmering	Medium Heat
Chipotle Chili Powder	۲	Mini Bowl 6		6	Add/Cook	8	UNTIL just beginning to brown	5-7 mins
		2 tbs lime juice			Add/Cook	2	Breaking up with a metal whisk UNTIL no longer pink	6-8 mins
		1 tsp lime zest			Stir/Cook	9	UNTIL fragrant	About 1 min
		Mini Bowl		0	Stir/Cook		UNTIL slightly thickened	About 3 mins
		1 tbs vegetable oil			Spoon	Chili	Over rice bowls	
				8	Sprinkle	0		
		1 Red Pepper	stemmed, seeded, buzzed		SERVE		Passing LIme Cilantro Crema	