



Classic Chili Serves: 6-8

Ingredients:

1 tablespoon chili powder
1 teaspoon dried oregano
½ teaspoon ground, dried cumin
½ teaspoon smoked paprika
3 tablespoons olive oil
4 pounds boneless chuck or round
roast, cut into cubes

Salt and freshly ground pepper to taste
1 medium white onion, small diced
3 cloves garlic, minced
2-3 chipotle peppers in adobo sauce,
chopped
1 (28-ounce) can chopped tomatoes
1 cup low sodium beef stock
¼ cup chopped fresh cilantro

Directions:

1. In a shallow dish, combine all seasonings.
2. Rub cubed beef with olive oil, coat with seasonings and toss to coat well.
3. Press **“sear”**, set to 20 minutes, and press **“start/stop”**.
4. Add remaining oil. Working in batches, place beef in and sear on all sides. Transfer to covered dish.
5. Add onions, garlic, chipotle peppers, tomatoes, and beef stock. Return all browned meat to cooker.
6. Close lid and lock.
7. Press **“meat/stew”**, press **“texture”** twice for 20 minutes, then press **“start/stop”**.
8. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
9. Carefully open lid and season chili with salt and pepper to taste.
10. Garnish with cilantro and serve.