



CHAIRMAN'S
RESERVE



difficulty rating

servings: 4 | **prep time:** 15 minutes | **cook time:** 25 minutes | **cut:** bottom round | **method:** braise

chunky beef and corn chili

Fire up the Dutch oven and indulge in this homecooked Chunky Beef and Corn Chili. Start by searing beef bottom round cubed steak and experience where comfort meets hearty.

INGREDIENTS:

1 pound *Chairman's Reserve*® Beef bottom round cubed steak
1 tablespoon chili powder
2 teaspoons vegetable oil
1 cup chopped onion
¼ teaspoon salt
2 cans (14 ½ ounces) chili-style chunky tomatoes, undrained
1 cup frozen whole kernel corn

DIRECTIONS:

1. Cut beef cubed steaks lengthwise into 1" strips and then crosswise into 1" pieces. Sprinkle chili powder over beef.
2. In large skillet or Dutch oven, heat oil over medium-high heat until hot. Add beef and onions and stir-fry 2 to 3 minutes or until outside surface of beef is no longer pink. Season with salt.
3. Stir in tomatoes and corn. Bring to a boil; reduce heat to low. Simmer, uncovered, 20 minutes.