

# CHEF SERGE'S SOUTHWESTERN CHILI WITH BUTTERNUT SQUASH



## ingredients:

- 1 tablespoon olive oil
- 1 carrots, chopped
- 1 onion, chopped
- 1 poblano or bell pepper, chopped
- 1 cup butternut squash
- 1/2 pound ground beef
- 2 tablespoons tomato paste
- 2 15-ounce cans black beans, rinsed
- 1/2 cup corn kernels
- 1 tablespoon chili powder
- 1 tablespoon cumin
- 1 tablespoon smoked paprika
- 1 tablespoon adobo chipotle
- kosher salt & black pepper
- 1/2 cup grated cheddar cheese (for garnish)
- 2 scallions, sliced or cilantro (for garnish)

## instructions

1. Heat the oil in a large saucepan over medium-high heat. Add the carrots, onion, butternut squash and poblano and cook, stirring, for 3 minutes.
2. Add the beef and cook, breaking it up with a spoon, 3-5 minutes.
3. Add the tomato paste and cook, stirring, until it is slightly darkened, 1 minute.
4. Stir in the beans, chili powder, cumin, smoked paprika, chipotle, 3 cups water, 1/2 teaspoon salt, and 1/4 teaspoon pepper.
5. Simmer over medium heat until the vegetables are tender, 8-10 minutes. Stir in the corn.
6. Divide the chili among bowls and top with the cheddar and scallions.



## Chef Spotlight

Chef Serge Riviere is originally from Provence in the South of France. He began his cooking career at only 15 years old!