

Creamy Taco Chile

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1	pound	ground beef
3	small	red onion - diced
3		jalapenos - sliced
4	cloves	garlic - chopped
14 1/2	ounces	canned crushed tomatoes
8	ounces	tomato sauce
2		16 oz cans pinto beans - drained
3	tablespoons	chile powder
4	cups	beef stock
8	ounces	cream cheese
		salt and pepper

Heat a large saucepan over medium heat. Brown beef with onions and jalapenos.

Add garlic, crushed tomatoes, tomato sauce, beans, chile powder, and beef stock. Lower the heat and simmer for 45 minutes.

Remove from heat and add cream cheese in small pieces, allowing it to melt within the chili. Stir until folded in.

Season to taste with salt and pepper. Garnish with green onions and shredded cheese.