



## Chipotle Chili Con Carne Dip with Loaded Potato Skins

### INGREDIENTS

2 Tbsp. (30 mL) oil

2 1/2 lbs. (1.2 kg) top sirloin, cut into 1/2-inch (1 cm) cubes

1 1/2 tsp. (9 g) salt, divided

1/2 tsp. (1 g) black pepper

4 cups (500 g) diced onions

1 Tbsp. (8.6 g) minced garlic

3/4 cup (112 g) minced red bell pepper

1 tsp. (2.4 g) crushed chili flakes

1 tsp. (1.7 g) coriander

1 tsp. (2 g) ground cumin

3 cardamom pods, bruised

28 oz. (840 g) canned crushed tomatoes

1 1/2 cups (265 g) kidney beans, drained and rinsed

1/2 cup (120 mL) ketchup

1/2 cup (120 mL) beef stock or broth

2 Tbsp. (30 mL) chipotle in adobo, pureed

1 Tbsp. (7.4 g) cocoa powder

Lamb Weston® MunchSkins® (2200D), fried and topped with shredded cheddar cheese, crispy crumbled bacon, broiled under salamander to melt cheese, then topped with sliced scallions.

## DIRECTIONS

1. For Chipotle Chili Con Carne Dip, heat oil over medium-high heat in a 7-quart (6700 mL) dutch oven.
2. Pat sirloin cubes dry with paper towel and season evenly with 1 tsp. salt (6 g) and black pepper (2 g).
3. Sear sirloin in batches until browned on all sides; remove to half sheet pan with slotted spoon. Lower heat to medium and add onion and garlic; sauté for 4 minutes.
4. Add red pepper and spices; sauté 3 more minutes.
5. Add reserved sirloin and juices, crushed tomatoes, beans, ketchup, beef stock, chipotle puree, cocoa and remaining 1/2 tsp. (3 g) salt. Bring to boil and simmer for 1 1/2 hours.
6. Serve alongside prepared Lamb Weston® MunchSkins® for dipping into the Chipotle Chile Con Carne.

### Yield

2 portions