



## Chili Cheese Seashore-Style Puffs

New

Seasoned Seashore-Style Tater Puffs  
Topped and Loaded with a Classic  
Chili and Shredded Cheddar Cheese

### INGREDIENTS

8-ounce Lamb Weston Seasoned™ Tater Puffs™ Seashore-Style™ (A0035)

2# Lean Ground Beef

2 28-ounce cans Crushed Tomato

1 quart Chicken or Beef Stock

8-ounce Tomato Puree

2 medium Onions, diced

3 dashes Hot Sauce

3 tablespoons Chili Powder

1 tablespoon Dried Oregano

2 tablespoon Apple Cider Vinegar

3-ounce Dark Chocolate

½ tablespoon Ground Cumin

2 tablespoon Dark Brown Sugar

6 ounce Sharp Cheddar, grated

Green Onion, sliced, to garnish

Sour Cream, to garnish

## DIRECTIONS

1. In a heavy bottom pot, over medium heat, start by browning the ground beef. Once browned remove from the pot and reserve.
2. Add onions to the pot and start to sweat over medium heat for 10-15 minutes, stirring frequently. Once onions are translucent and fragrant add all the dry spices to the onions, again stirring frequently, until the spices have become fragrant.
3. Now add the tomato paste to the onions, let cook for 3-5 minutes. Followed by the crushed tomatoes, stock, and dark brown sugar. Let the chili simmer on medium heat for 45 minutes up to 1 hour, stirring every 20 minutes or so.
4. Add the reserved ground beef, hot sauce, apple cider vinegar, and chocolate to the chili. Let simmer again for 30-45 minutes. Taste the chili for seasoning.
5. Fry fries to manufacturers specifications.
6. Top the hot Tater Puffs with chili, cheese, sour cream and green onions.
7. Serve.

## Yield

2 servings