



## Chipotle Chili Con Carne Dip with Loaded Potato Skins

### INGREDIENTS

- 2 Tbsp. oil
- 2 1/2 lbs. top sirloin, cut into 1/2-inch cubes
- 1 1/2 tsp. salt, divided
- 1/2 tsp. black pepper
- 4 cups diced onions
- 1 Tbsp. minced garlic
- 3/4 cup minced red bell pepper
- 1 tsp. crushed chili flakes
- 1 tsp. coriander
- 1 tsp. ground cumin
- 3 cardamom pods, bruised
- 28 oz. canned crushed tomatoes
- 1 1/2 cups kidney beans, drained and rinsed
- 1/2 cup ketchup
- 1/2 cup beef stock or broth
- 2 Tbsp. chipotle in adobo, pureed
- 1 Tbsp. 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 dutch oven.
2. Pat sirloin cubes dry with paper towel and season evenly with 1 tsp. salt and black pepper.
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. 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