

Savory Chocolate Chili: A Unique Twist on Classic Comfort Food

If you're a fan of bold, unique flavors, this



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5 min

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INGREDIENTS

- 1 lb ground beef (or substitute with ground turkey or plant-based alternative)
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 large onion, diced
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes
- 2 tbsp tomato paste
- 2 cups beef or vegetable broth
- 2 tbsp unsweetened cocoa powder
- 1 oz dark chocolate (70% or higher), chopped
- 1 tbsp olive oil
- 2 tsp chili powder
- 1 tsp cumin
- 1 tsp smoked paprika
- 1/2 tsp cayenne pepper (adjust to taste)
- Salt and pepper, to taste

Instructions:

Sauté the AromaticsHeat olive oil in a large pot over medium heat. Add diced onion and minced garlic, sautéing until translucent and fragrant, about 5 minutes.

Cook the ProteinAdd the ground beef (or alternative) to the pot, breaking it up with a spoon. Cook until browned, then drain any excess fat if necessary.

Build the Base Stir in chili powder, cumin, smoked paprika, cayenne pepper, salt, and pepper. Let the spices toast for a minute to enhance their flavor.

Add the Beans and Tomatoes Mix in the black beans, kidney beans, diced tomatoes, tomato paste, and broth. Stir until well combined.

Incorporate the Chocolate Add cocoa powder and chopped dark chocolate to the pot. Stir until the chocolate is fully melted and integrated into the chili.

Simmer and Develop Flavors Reduce the heat to low and let the chili simmer uncovered for 30-40 minutes, stirring occasionally. This allows the flavors to deepen and the chili to thicken.

Taste and Adjust Before serving, taste the chili and adjust seasonings as needed. Add a pinch of sugar if desired to balance the flavors.

Serve and Enjoy Ladle the chili into bowls and garnish with toppings like shredded cheese, sour cream, sliced jalapeños, or fresh cilantro.

Tips for Making the Best Savory Chocolate Chili:

Choose Quality Chocolate: Use dark chocolate with at least 70% cocoa for a rich, intense flavor.

Make It Ahead: This chili tastes even better the next day, so consider making it in advance for maximum flavor.

Customize Your Heat: Adjust the cayenne pepper to suit your spice preference.

Add More Veggies: Bell peppers or zucchini can be added for extra texture and nutrients.

Why This Recipe Stands Out:

DIRECTIONS

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12. **Add : More Veggies:** Bell peppers or zucchini can be added for extra texture and nutrients.
13. **Why This Recipe Stands Out:** The unexpected addition of chocolate transforms this chili into a gourmet experience, blending sweet and savory notes seamlessly. It's a conversation starter and a surefire way to impress guests or simply treat yourself to a new flavor sensation.
14. **Did you enjoy this : Savory Chocolate Chili?** Let me know how it turned out in the comments below, and don't forget to share this recipe with fellow food adventurers! For more unique and delicious recipes, check out FB Recipes.

SWAPS & NOTES

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Did you enjoy this Savory Chocolate Chili ?

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