

The posted recipe is a contest entry in the The Daily Meal and Bush's Chili Beans Kitchen Collaboration Contest.

Quick, Easy, and Delicious!

It's a new idea for a great chili party and one of our favorites.



Za'atar Inspired Slow Simmered Beef Chili

- 1 (15 oz.) package slow simmered cooked beef roast with beef drippings
- 1 Tablespoon canola oil
- 1 cup chopped onion
- 1 teaspoon thyme
- 1 teaspoon oregano
- 1 Tablespoon sumac seasoning
- 1 cup beef broth
- 1 (15 oz.) can crushed tomatoes with garlic and onions
- 1/2 Tablespoon sesame oil
- 1/3 cup lentils
- 2 (16 oz.) cans Bush's Best Chili Beans Kidney Beans with chili sauce
- 2 Tablespoons orange marmalade
- 1 dried red pepper, optional

Fresh Green Topping:

2 cups fresh arugula or spinach, chopped
1 Tablespoon lemon juice
1 Tablespoon orange marmalade, softened
1/2 Tablespoon toasted sesame seeds
1/8 teaspoon (each) salt; black pepper or to taste
2 to 4 Tablespoons sliced almonds
1 to 2 cups plain yogurt

Remove the beef from the liquid beef drippings; set aside.

Heat 1 Tablespoon oil in 4 quart chili pot; sauté onion in oil until softened. Add thyme, oregano, sumac, cook until fragrant. Add 1 cup beef broth, reserved beef drippings, crushed tomatoes with juice, sesame oil, lentils, chili beans with chili sauce, orange marmalade, and whole dried pepper. Bring to a boil; reduce heat to low simmer; cover; cook about 10 minutes.

Cut beef into about 2 cups beef chunks. Stir into chili. Cook covered over low simmer heat stirring occasionally for about 20 minutes or lentils are tender and chili thickens. Add additional beef stock as needed if mixture is too thick. Remove; discard dried pepper.

Prepare Fresh Green Topping: In a medium sized bowl, combine all topping ingredients except yogurt.

Serve Chili in bowls, top with a dollop of yogurt and greens as desired.

Serves: about 8

Prep. Time: 10 minutes Cooking time: about 30 minutes

Cook's Note: If sumac seasoning is not available, use combined cumin, paprika, and grated lemon peel as a substitute.

It's big flavor chili that's ready in 30 minutes. Try the Za'atar style chili with its mild spicy sauce, combining protein rich beans and lentils, mellowed with slow simmered beef chunks. Top with cool citrus flavored greens and a dollop of yogurt.