

Spicy Dark Chocolate Chili

THM-Friendly: S

- 1 lb. ground meat (your c choice)
- 1 lb. ground sausage
- 1 small onion, chopped
- 1 tsp. garlic powder
- 1 1/2 Tbsp. chili powder
- 2 tsp. onion powder
- 1 tsp. paprika
- 1 tsp. black pepper
- 1/2 tsp. cayenne
- 1 tsp. chipotle powder
- 2 oz. dark chocolate (100% is best, 90% at the lowest)
- 2 - 10 oz. cans of Rotel
- 1 - 10 oz. can of diced tomatoes
- 1 - 16 oz. can of beans (black, pinto or kidney)
- 1 - 6 oz. can tomato paste
- 1 small can of chipotle peppers in adobo sauce, chopped small
- 1 Tbsp. apple cider vinegar
- 1 Tbsp. THM [Super Sweet Blend](#)
- 1 Tbsp. [Swerve Brown](#)
- 1 tsp. liquid smoke
- 2 cups chicken broth
- [mineral salt](#) to taste



Brown ground meat, sausage, and onions; add all other ingredients.

Simmer for 30-45 minutes.

enJOY!

