

CHILI NACHO MEAT

(For a crowd)

5 lbs. lean ground beef
1 ½ c beef broth
6 oz Tomato paste
Jalapeno peppers
4 oz bottle Zillion's Chili Bowl Chili
Seasoning mix

Brown ground beef. Add beef broth. Add tomato paste. Add chili seasoning. Simmer for 15 minutes. Put on your favorite Nacho chips. Top with cheese sauce and Jalapeno Peppers, if desired. Enjoy.

CHILI DOG SAUCE

(For a crowd)

5 lbs. lean ground beef
1 ½ c. beef broth
6 oz tomato paste
1 c. water
4 oz bottle Zillion's Chili Bowl Chili
Seasoning mix

Brown ground beef. Add beef broth
And tomato paste. Add chili seasoning.
Simmer 15 minutes. Enjoy on your
Favorite hot dog!!

NO BEAN CHILI

(For a crowd)

5 lbs lean ground beef
For oily chili add 2 ½ lbs. kidney suet
1 ½ c beef broth
6 oz tomato paste
1 cup water
4 oz. Zillion's Chili Bowl chili seasoning

Brown ground beef. Add beef broth and
tomato paste. Add chili seasoning. Simmer 15
minutes.



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WEIGHT WATCHERS CHILI

½ lb. ground turkey
1 small onion
1 cup celery, diced
1 med. Bell pepper, diced
1 med. zucchini, diced
1 med. Yellow squash, diced
1 15 oz can black beans, undrained
2 to 3 Tbls. Zillion's Chili Bowl Chili
Seasoning mix
1 12 oz can low sodium beef broth

Brown turkey and onion, drain. Add rest of
ingredients and cook on medium heat for 30 to
40 minutes. Makes 15 cups. 1 pt per cup

CHILI PECANS

2 cups pecan halves
2 T. maple syrup
4 t. vegetable oil
2 T. sugar
2 T. Zillion's Chili Bowl Chili seasoning mix

Line a 13x9x2 inch baking pan with aluminum
foil. In boil, combine pecans, syrup and oil. Stir
in sugar and chili mix. Spread on pan. Bake,
uncovered, in 250 degree oven for 45 minutes,
stirring twice. Spread on aluminum foil to cool.
Store in airtight container at room temperature
for up to 2 weeks or freeze up to 1 month.
Makes 10 (1/4 cup) servings.

CHILI 1 QT.

(Another great recipe)

14 oz lean ground beef
1 15.5 oz beans
1 6 oz tomato juice
2 T. water
1 oz Zillion's Chili bowl Chili mix
Brown ground beef. Add tomato juice &
chili seasoning. Then add beans. Simmer
15 minutes. Serve & enjoy.

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GREEN CHILI ENCHILADAS

Ingredients:

Enchiladas
1 package Yellow Corn Tortillas
2 ½ Lb hamburger
1 medium onion
4 Tablespoons Zillion's Chili
1 cup Pace Picante sauce mild

Cheese sauce:

1 ¾ lb. American cheese
1-7 oz. can chopped green chilies
1-4 oz jar pimientos
1-1 oz. pkg. Hidden Valley Original Ranch Mix
¾ cup milk
1 can Cream of Mushroom soup (optional)

Heat tortillas in hot oil until soft. Drain and set aside.

Chop onion.

Brown hamburger and onion. Drain grease.

Add Zillion's chili mix and picante sauce and set aside.

Put green chilies, pimientos, ranch mix, mild and soup (if using) into pan and heat. (Double boiler works best)

Add cheese a little at a time until it melts.

Pour about half of the cheese mixture into the meat and mix.

Put a heaping tablespoon of meat into a tortilla. Roll. Put in greased pan, fold side down.

Do this until you have appropriate number of tortillas as you wish to make or pan is full.

Spread remaining cheese mixture on top of enchiladas (helps if you keep this warm)

Bake at 350 degrees for 15 minutes.

WHITE BEAN & CHICKEN CHILI BLANCA


(Makes 10 servings)

1 lb. chicken tenders or boneless,
Skinless chicken breasts, cut into ½ by 3 inch strips
Kosher salt and freshly ground black pepper
2 Tablespoons extra virgin olive oil
1 medium onion, diced (about 1 cup)
2 garlic cloves, minced
2-15 oz. cans white or Great Northern beans,
drained and rinsed
1 cup corn kernels, fresh or frozen, thawed
1-4 oz. can chopped green chilies
1 to 1 ½ Tablespoons Zillion's Chili Bowl chili mix
1/8 tsp cayenne pepper
3 cups water, plus more of needed
2 cups grated Monterey Jack cheese
2 Tablespoons chopped fresh cilantro

Season the chicken with salt and pepper. In a large saucepan, heat the oil over high heat until simmering but not smoking. Add the chicken pieces and cook stirring, until browned, 2 to 3 minutes. Lower the heat to medium-high and add the onion and garlic. Cook, stirring occasionally, until the onion is translucent, 5 to 6 minutes.

Add the beans, corn, chilies, spices and water. Bring to a boil, reduce the heat to low, and simmer, uncovered, for about 1 hour, stirring occasionally. Add more water, ½ cup at a time, if the chili is too thick. When the chili is done, taste and add more salt and pepper if

needed. Ladle the chili into bowls and top each serving with a spoonful of cheese and a sprinkling of cilantro.



Southwestern Corn Chowder

8 ears fresh sweet corn
1 chopped onion
4 slices of bacon chopped
2 jalapeno peppers seeded and diced
3 potatoes peeled and diced
2 cans low sodium vegetable stock
1 cup heavy cream
2 tsp. Zillions chili bowl chili seasoning™
1 tsp. cumin
Chopped thyme or cilantro
8 oz. shredded cheddar cheese or Monterey jack

Cut corn from cob. Set aside. In separate bowl scrape cobs with a butter knife to remove milk and pulp. Squeeze pulp through a kitchen towel and save the juices
Add bacon onions peppers salt and pepper to Dutch oven sauté until bacon is crisp and onions are soft.
Add chili seasoning cumin and corn sauté 5 minutes
Stir in broth and potatoes bring to a boil, reduce heat cover and simmer until potatoes are tender
Place two ladles full of soup into a blender and blend until smooth
Add pureed mixture heavy cream fresh herbs and cheese to pot simmer on low until cheese is melted.
Do not let chowder boil. Stir in corn cob juices and a squeeze of fresh lime juice. Can garnish with chopped green onions or cilantro if desired. Serve and enjoy. Pairs well with bacon tomato and avocado sandwich.

Mexican Lasagna

Meat: 1 ½ to 2 lbs. ground chuck (or ground turkey), browned and drained
2 to 3 TBSP. Zillion's Chili Bowl Chili Seasoning mix
1 TBSP. crushed oregano
1 ¼ cup water

Stir together the above ingredients in a large skillet and simmer, covered for 10 minutes.

Add: 1 can refried beans
1 can Ro-tel diced tomatoes w/ green chilis

Let simmer, uncovered, for 10 minutes. Set aside.

Cook 6 lasagna noodles as directed on the package....or use the ones you don't have to pre-cook.

Layer this lasagna as follows in a 9 x 13 inch dish (Sprayed with Pam on the sides)

3 noodles across the bottom
Half of the meat/bean mixture
Diced onion, if desired
Diced tomatoes, if desired
Shredded cheddar cheese

Repeat all layers.

Bake at 375 degrees for 30 minutes. Let rest for 10 minutes before serving. Serve with salsa and sour cream



Chili Cheese Queso*

- 1 jar medium or hot Jimmy B's Salsa
- 2 lb. block Velveeta cheese
- ½ lb. mild or sharp cheddar cheese (optional)
- 14 oz ground beef cooked with 2 T. Zillion's Chili Bowl Chili Seasoning mix

Cut cheeses into smaller pieces. Add all ingredients to crock pot (low heat), stirring occasionally until blended.

*Thanks to Jimmy B's Salsa for the use of his recipe!

Mexican Beef and Bean Casserole

- 1 lb. ground beef
- 2 cans (15 to 16 oz. each) pinto beans
- 1 can (8 oz.) tomato sauce
- ½ cup mild chunky style salsa
- 1 Tablespoon Zillion's Chili Bowl Chili seasoning mix
- 1 cup shredded Monterey Jack cheese (4 oz.)

Pre-heat oven to 375 degrees.

Cook the beef in skillet over medium heat 8 to 10 minutes, stirring until brown, drain.

Rinse and drain the beans in a strainer. Mix the beef, beans, tomato sauce, salsa, and chili seasoning in an ungreased baking pan.

Cover with lid or aluminum foil and bake 40 to 45 minutes, stirring once or twice, until hot and bubbly. Carefully remove the lid, and sprinkle cheese over the top. Continue baking uncovered about 5 minutes or until the cheese is melted.