

# Delicaé Gourmet Product Information

Tarpon Springs, Florida 34688  
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# 48241 **Texas Roadhouse Chili**

Net Wt. 10 oz. (283g)

**Ingredients:** Kidney Beans, Dehydrated Onions and Bell Peppers, Chili Powder, Minced Garlic, Sea Salt, Jalapeño Peppers and Black Pepper.

This culinary trip to the Southwest brings the best chili flavors to your dinner table.

### Ingredients needed;

- 1 15 oz can of tomato sauce
- 1 14 ½ oz can of petite diced tomatoes
- 1 lb. lean ground beef
- 3 cups of water or low sodium beef broth

### Cooking Instructions

- 1. Brown the ground beef in a non-stick skillet.
- 2. Drain the ground beef and evenly spread in the bottom of the slow cooker.
- 3. Wash and sort beans then layer the beans over the ground beef.
- 4. Sprinkle the contents of the vegetable and spice packet over the beans.
- 5. Top evenly with the diced tomatoes and tomato sauce. Do not stir.
- 6. Slowly pour 3 cups of water over the ingredients.
- 7. Cover and cook on high for 4-6 hours or low for 8-10 hours.

### Serving Suggestions:

Top with sour cream, shredded cheese, onions and sliced jalapeños.

Serve with tortilla chips or warm corn bread.

For nachos pour over corn chips and top with any combination of ; shredded lettuce, fresh diced tomatoes, shredded cheese, sour cream, guacamole, onions, sliced black olives and sliced jalapeños.

## Nutrition Facts

Serving Size As Packaged 1.25 oz. (35g)

As Prepared 9.25 oz. (262g)

Servings Per Container 8

Amount Per Serving	As Packaged	As Prepared
<b>Calories</b>	120	270
Calories from Fat	5	70
<b>% Daily Value**</b>		
<b>Total Fat 0g*</b>	<b>1%</b>	<b>11%</b>
Saturated Fat 0g	<b>0%</b>	<b>14%</b>
Trans Fat 0g		
<b>Cholesterol 0mg</b>	<b>0%</b>	<b>17%</b>
<b>Sodium 45mg</b>	<b>1%</b>	<b>16%</b>
<b>Total Carbohydrate 17g</b>	<b>6%</b>	<b>9%</b>
Dietary Fiber 3g	<b>21%</b>	<b>23%</b>
Sugars 4g		
<b>Protein 2g</b>		
Vitamin A	10%	15%
Vitamin C	50%	70%
Calcium	4%	8%
Iron	15%	25%

\* Amount in Mix. As prepared, one serving provides 7g total fat (3 saturated fat), 50mg cholesterol, 370mg sodium, 27g carbs (6g fiber, 5g sugar) and 24g protein.  
\*\*Percent Daily Values (DV) are based on a 2,000 calorie diet.