

# Tomato Chilli F2S

Source : Monique's

Type : Stews & Casseroles

Origin : US

Category : Entree

Classification : Favorite

Quantity	Measure	Item
		<b>Serves 50</b>
5	Lb.	tomatoes, chopped or rushed (fresh or can )
1	Lb.	Chopped onions
1/2	Lb.	Chopped celery
1	Lb.	Green peppers, chopped
1/2	C	Fresh Chilli chopped (more or less)
5	TB.	Chili seasoning
1	C	Tomato paste
1/2	Cup	olive oil
5	Pound	Ground beef or pork
3	Qts	Broth (chicken or beef)
1	Pound	Monterey jack cheese, grated

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**Instructions :** In a large pot saute the vegetables with olive oil until very aromatic about 10 minutes  
Add the ground meat and toss until very aromatic again  
Ad the tomato, tomato paste  
Add the broth, seasonnings  
Cook very sowly for about 30 minutes  
Adjust the seasonnings  
Serve with grated cheese

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**Variations :** For an extra hot garlic chili sauce use Tuong OT Sriracha.

Add one 7 ounce can of Chipotle Peppers in Adobo Sauce. I suggest