



SAVORY SPICED CHILI BREAD BOWL

Start off this bold bread bowl by browning ground beef until cooked, then build layers of richness with sautéed sweet potatoes, bell pepper and onion. Stir in warm spices — ginger, allspice, cayenne and thyme — for a fragrant kick that fills the kitchen. Simmer with black beans, tomatoes and broth until everything is tender and cozy. Ladle into our crusty French Mini Boule and top with creamy avocado, melty cheese or a dollop of sour cream. It's a hearty, feel-good meal that's so satisfying.

Yield: 1 bread bowl



INGREDIENTS

RICH'S French Mini Boule, 28 7.4-Oz (#24168)

1 lb	Ground Beef
1 lb	Sweet potatoes
2 tbsp.	Vegetable oil, divided
1 tbsp.	Olive oil
1	Small onion, diced
1	Bell pepper, diced
2	Garlic Cloves, Minced
1 tsp.	Ground Ginger
1 tsp.	Ground Allspice
1 tsp.	Cayenne Pepper
2 tsp.	Dried Thyme
1	Can of black beans, drained
1	Can of diced tomatoes, undrained
2 C	Vegetable Broth
	Salt & pepper to taste
	Avocado
	Shredded Cheese
	Sour cream

heat and let it simmer uncovered for 20–25 minutes, or until the sweet potatoes are tender

5

Taste and adjust the seasoning with salt and pepper as needed. Serve hot in a French Mini Boule. Top with avocado, shredded cheese or sour cream as desired

DIRECTIONS

- 1 In a large pot or Dutch oven, heat 1 tbsp of vegetable oil over medium-high heat. Add the ground beef and cook over medium heat until browned, breaking it up with a spoon as it cooks. Drain excess fat if necessary and transfer the beef to a bowl
- 2 In the same pot, add the remaining vegetable oil. Add the diced onion, bell pepper and sweet potatoes. Sauté for 5–7 minutes, stirring occasionally until the vegetables begin to soften
- 3 Stir in the minced garlic, ground ginger, allspice, cayenne pepper and dried thyme. Cook for about 2 minutes until the mixture becomes fragrant
- 4 Return the cooked beef to the pot. Add the black beans, diced tomatoes (with their juice) and vegetable broth. Stir to combine. Bring the mixture to a boil, then reduce the

