

## Cheesy Hash Brown Chili

(Modified Rachael Ray Recipe)

### Ingredients:

2 tsp extra virgin olive oil (EVOO)

1 onion, chopped

2 T chili powder

2 tsp ground cumin

¼ c. tomato paste

1 pound ground beef

Salt and pepper

1 15 oz can red kidney beans, drained and rinsed

1 15 oz can diced tomatoes

¾ of a 30 oz bag frozen shredded hash brown potatoes

1 ½ - 2 c. shredded cheddar cheese

### Instructions:

Preheat oven to 400. Position a rack in the upper third of the oven (If you have 4 levels, go for the top).

In a large saucepan, heat EVOO over medium heat. Add the beef and cook, breaking up the meat with a wooden spoon, for 5 minutes. Season (well) with salt and pepper.

Add the onion, chili powder and cumin, and cook, stirring, until the onion is soft, about 5 minutes. Add the beans and tomatoes with their juice and bring to a boil. Lower the heat, partially cover and simmer, stirring occasionally, for 20 minutes. Transfer to a 9 X 13 pan.

In a large bowl, combine the hash browns and cheese. Scatter the potato mixture over the chili. Bake about 35 minutes or until the hash browns are a little crispy.