

## No-Bean, Paleo Pumpkin Spice Chili by Steakhouse Elite

### Ingredients:

1T Olive Oil  
1 White Onion, chopped  
6 Cloves Garlic  
1 Bell Pepper, diced  
1 Jalapeño, minced  
1-1/2 lbs Steakhouse Elite Grassfed Ground Beef  
2 (14.5oz) Cans Roasted Tomatoes  
1C Beef Broth  
1T Paprika  
1T Chili Powder  
1t Cinnamon  
1t Salt  
1 (15oz) Can of Pumpkin Puree

### Instructions:

Heat a large stock pot over medium heat. Add olive oil, onion and garlic and brown until onions become slightly translucent.

Add bell pepper and jalapeno and cook until soft.

Add raw Steakhouse Elite ground beef and brown. Once browned, add tomatoes, broth and spices and simmer for five minutes. Add pumpkin and simmer for another 10 to 30 minutes (the longer you simmer it, the more the flavors will develop).