

FOREST FRESH ALASKA

Wild Evolution Chili



PREP TIME
10 minutes

COOK TIME
30 minutes

READY IN
40 minutes



SERVINGS
6-8

**FOREST
INGREDIENTS**
Ground Moose Meat

**OCEAN FOREST
INGREDIENTS**
Alaskan Kombu Kelp
Puree
Dried Sea Lettuce

Ingredients

- 1 pound ground moose meat
- ½ onion, chopped
- ½ yellow pepper, diced

Steps

- Brown moose meat with onion, yellow pepper and kelp puree in a large skillet over medium high heat.

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4 oz. Alaskan Kombu Kelp Puree

1 15 oz. can diced tomatoes

1 15 oz. can tomato sauce

1 6 oz. can tomato paste

1 4 oz. can diced green chilis

2 15 oz. can black beans

1 15 oz. can pinto beans

1 handful of dried sea lettuce

- Stir in tomato sauce, tomato paste and the can of green chilis. Allow to heat thoroughly.
- Add beans.
- Finish off with a handful of dried sea lettuce, crunching over the chili and mixing in.
- Simmer and serve.

Notes

The kelp puree, sea lettuce, and other pantry staples marry for such a flavorful combination that no extra seasonings are needed in this hearty moose chili. So satisfying on a cold winter evening!