



Total Time
95 MIN.

Difficulty
EASY

Yields
12

Serving Size

Tourtière is a traditional Québécois meat pie that’s typically served as part of a celebratory meal. This chili variation includes all the flavours, along with the addition of hearty beans, creating a perfect dinner to feed a hungry crowd.

INGREDIENTS

WEIGHT

MEASURE

vegetable oil	3 tbsp	45 mL
medium ground beef	1.5 lb	680 g
ground pork	1.5 lb	680 g
chopped onions	1 1/2 cups	375 mL
chopped celery	1 1/2 cups	375 mL
minced garlic	2 tbsp	30 mL
dried savory	2 tsp	10 mL
salt	2 tsp	10 mL
pepper	1 tsp	5 mL
each ground cinnamon and nutmeg	1/2 tsp	2 mL
ground cloves	1/4 tsp	1 mL
tomato paste	1/4 cup	60 mL
Campbell's® Vegetarian Chili Base	6 cups	1 1/2 L
canned mixed beans	6 cups	1 1/2 L
canned diced tomatoes	5 cups	1 1/4 L
chopped fresh parsley	3/4 cup	175 mL



INSTRUCTIONS

1. Heat oil in large Dutch oven set over medium-high heat; cook beef and pork, turning frequently and breaking up with spatula, for 5 to 6 minutes or until browned.
2. Add onions, celery, garlic, savory, salt, pepper, cinnamon, nutmeg and cloves; cook for about 10 minutes or until onions and celery are tender. Add tomato paste; cook for 2 minutes.
3. Add chili base, mixed beans and tomatoes. Bring to boil; reduce heat to medium-low and simmer for about 1 hour or until chili has thickened. Stir in parsley.

Tip: Thaw two frozen pie pastry shells; cut each into 6 wedges and bake according to package directions until golden brown. Use for dipping into chili for a crispy alternative to bread.