Chili with Ground Pork and Red Beans

Description

Enjoy this easy to make chili with ground pork and red beans. Fresh salsas added to the chili give a nice smokey flavor with a decent chili punch.



Summary

Yield: 8
Prep Time: 1 1/2 hours
Category: Chili
Cuisine: American

Ingredients

- 1 lb ground pork
- 1 can red chili beans
- 1 ctn hot fresh salsa
- 1 ctn roasted fresh hot chili salsa
- 1 pkg frozen white corn
- 2 cloves garlic
- 1/4 cup non fat sour cream
- 1 bunch cilantro
- 1 tsp ground salt
- 1 tbsp fresh ground pepper

Instructions

Heat the olive oil in a 3 quart pot and add the garlic. Sauté the garlic for 2 minutes. Add the pork and cook thoroughly.

Add the salsas, can of chili beans, frozen white corn, coarse salt and fresh ground pepper. Simmer

Chili with Ground Pork and Red Beans

for 1 1/2 hours.

Serve in bowls, garnish with cilantro and non fat sour cream.

I like to serve this chili with artichokes.

Notes

This is a quick and easy chili that will fool your guest - they'll be thinking you spent the day preparing this meal.

I typically grab fresh salsa in our local Mexican market in the refrigerator section of the store. What you are looking for is a salsa that uses lemon or lime juice and NOT vinegar to keep it fresh.

If you cant find roasted pepper salsa, you might be able to find roasted tomato salsa. Pico de Gallo can be used for a milder version of this recipe