Black Bean Chili Rellano

FOODSERVICE

SERVING SIZE: **12**

Ingredients

- 3 pounds Ground pork
- 2 cups **Furmano's Low Sodium All Natural Black Beans**, drained
- 3/4 cup Onion, Diced
- 1 teaspoon Crushed Red Pepper Flakes
- 2 tablespoons Garlic, minced
- 2 teaspoons Tomato Paste
- 2 teaspoons Cumin
- 1/2 teaspoon Black Pepper
- 1 dozen Poblano chilies, roasted, peeled, and cored.
- As Needed Prepared salsa

In This Recipe

Pouch Low Sodium All Natural Black Beans In Brine

Low Sodium - All Natural Black Beans in Brine

Preparation

1. Place a large saute pan over medium high heat. Add ground pork and brown.
2. Next add Furmano's Black Beans, onions, and crushed red pepper flakes. Saute until the onions are just cooked.
3. Add garlic, tomato paste, cumin, and black pepper.
4. Remove from heat and allow to cool slightly before stuffing peppers.
5. Preheat oven to 350 degrees
6. Stuff chili peppers with the sausage mixture.
7. Line chili peppers in a baking pan.
8. Top with your favorite salsa and bake for 35-40 minutes.

Copyright 2024 Furmano's. All Rights Reserved.