Black Bean Chili Rellano





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.

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