

# Not So Traditional Chili

## Chili with Green Chilis

What a better way to warm up and feel comfortable than with a bowl of chili with GREEN CHILIS? Make it even more filling and delicious with a pot of beans.

### Ingredients

1 pound ground beef  
1 pound ground pork  
2 tablespoons olive oil  
1 onion, diced  
1 yellow bell pepper, diced  
1 tablespoon garlic, minced  
1 can chicken broth  
1 can green enchilada sauce  
1 can chopped green chilis  
1 can Rotel tomatoes  
2 teaspoons cumin  
1 teaspoon granulated onion  
1 teaspoon granulated garlic  
½ teaspoon black pepper  
2 teaspoons chili powder  
2 teaspoons dried oregano  
1 teaspoon salt  
½ cup cilantro, chopped



### Instructions

- ❖ In a Dutch oven brown the meats on medium high. Once browned drain meat and set aside.
- ❖ In the same Dutch oven, sauté chopped onion and peppers in olive oil. After three minutes, add garlic and sauté 1 minute longer. Add the remainder of the ingredients (except for cilantro) and the browned meat.
- ❖ If it seems more liquid is needed add more chicken broth. Simmer for about 30 minutes. Add cilantro and simmer another 10 minutes.

  
*Nana's Kitchen*  
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8