



## Super Bowl Chili

1 pound ground beef  
1 pound ground pork  
1 large onion – chopped  
¾ cup chopped bell pepper  
2 TBS minced garlic  
2 large green chilies – seeded and chopped  
28 oz. chopped tomatoes  
1 TBS tomato paste  
2 TBS + 1 tsp. chili powder  
3 cups chicken stock  
2 – 8 oz. cans kidney beans – drained  
Salt & Pepper/ Oil

- Heat a large skillet with some oil. Add the meats and brown. Drain the excess fat and set aside.
- Wipe skillet and add a little more oil. Add the onion, bell pepper, garlic and chilies. Cook for about 5 minutes until vegetables are softened and translucent. Add the tomatoes, tomato paste and 2 TBS chili powder. Mix well. Add 2 cups chicken stock and stir well. Cover skillet with aluminum foil and simmer for 1 hour – stirring occasionally.
- Add the beans to the meat and the remaining chicken stock and 1 tsp. chili powder. Mix well. Cover and simmer for another 30 minutes.
- Serve as is or with shredded cheese, corn bread or sour cream on the side.
- Enjoy!