



# WHITE BEAN PORK CHILI

FROM



½ lb. Perry's Famous Pork Chop leftovers, finely diced  
3 strips Bacon, cut ¼" wide  
1 tbsp. Unsalted butter  
1 ½ cups Yellow onions, finely diced  
½ cup Poblano pepper, diced  
5 cloves Garlic, finely chopped  
1 tbsp. Oregano, chopped 1 tbsp. Cumin powder  
7 oz. can Diced Hatch Green chiles, medium heat  
10 oz. Cannellini beans  
2 cups Chicken stock  
½ tsp. Kosher salt  
½ tsp. Black pepper

#### GARNISHES

1 cup Monterey Jack cheese  
1 cup Crisp tortilla chips  
1 cup Red onions, finely diced

- 1 In a heavy bottom pot over medium-high heat, melt the butter. Once the butter is melted, add the bacon and, stirring frequently, cook until it begins to brown.
- 2 Add onions, poblanos, garlic, cumin, salt and pepper. Cook until tender.
- 3 Stir in beans, canned chilis, oregano, chicken stock and diced pork chop. Reduce heat to low and let simmer as it continues to cook for 15 - 20 minutes until thick.
- 4 Garnish with Monterey Jack cheese, tortilla strips, red onions, and cilantro. Serve with flour tortillas.

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