Green Chili

4-6 servings

INGREDIENTS

2 lb. ground pork
2 Tbsp. oil for the pot
1 onion, diced
5 cloves garlic, diced
4 cups homemade chicken broth
3 lb. chopped roasted green chiles *(I used 2 24-oz. pkgs. of frozen 505 fire roasted mild green chiles - found at Walmart and Kroger)*
8 roma tomatoes, diced
1 Tbsp. salt
1 tsp. black pepper
Optional: 1-2 cups navy beans, already soaked overnight and cooked

DIRECTIONS

1. Add 2 Tablespoons oil to a soup pot.
2. Add the diced onion and cook for a few minutes until translucent, then add the ground pork and cook with the onion until no longer pink.
3. Dice garlic cloves and add to the meat mixture, cooking for a few minutes before adding chicken broth. Bring to a boil.
4. Add the roasted chiles, diced tomatoes, salt, pepper, and 1 cup (half) of the navy beans (if using) and continue boiling.
5. Optionally, to help thicken the broth, blend a second cup of navy beans with 1 cup of water in a blender until smooth and add to the broth.
6. Simmer chili for an hour, stirring often.
7. **Topping ideas:** Grated jack cheese and a dallop of SCD yogurt.
8. **Variations**: If you prefer less spicy chili, substitute more tomatoes for less chiles or add SCD yogurt to your bowl of soup to cut the spiciness. *(Serve with sour cream for non-SCDers.)*

PREP IDEAS

Make chicken broth ahead. I like to freeze in 2 c. portion sizes to have on hand.

If using the optional navy beans, cook them ahead by soaking overnight, draining, adding more water to cover, and boiling until soft. Freeze in 1-2 c. bags for recipes.