



# Black Bean Sausage Chili

## directions

1. Chili: Brown Swaggerty's Farm sausage in a large stock pot. Halfway through browning add in chopped onions and cook until onions are translucent.
2. Chili: Stir in green chillies, tomatoes, chili powder, cumin, cocoa-chili powder, garlic powder, chicken broth, and black beans.
3. Chili: Cook over medium heat for about 15 minutes. You can make ahead of time and reheat when ready to serve.
4. Croutons: Preheat oven to 350°F degrees.
5. Croutons: Cut cornbread into cubes and spread out on a baking pan.
6. Croutons: Drizzle cubes with melted butter and sprinkle crumbled Feta over all.
7. Croutons: Bake until golden brown and crispy.

6 - 8 <i>servings</i>	15 min <i>prep time</i>	15 min <i>cook time</i>
<b>ingredients</b>		
<b>Ingredients for Chili:</b>		
<b>1 lb Swaggerty's Farm roll sausage</b>		
<b>1 cup chopped onion</b>		
<b>1 small can green chilies</b>		
<b>2 cans fire-roasted tomatoes (14.5 oz or one 28 oz)</b>		
<b>1 tbsp chili powder</b>		
<b>1 tbsp ground cumin</b>		
<b>1 tbsp ground cocoa/chili spice (Spice Islands® makes this, if you cannot find then mix)</b>		
<b>½ tbsp chili powder and cocoa to make your own)</b>		
<b>a dash of garlic powder</b>		
<b>2 cups chicken broth</b>		
<b>1 large can or two small cans of black beans, rinsed, and drained</b>		
<b>Ingredients for Croutons:</b>		
<b>1 pan of premade cornbread, store bought or homemade</b>		
<b>⅓ cup melted butter</b>		
<b>2 ounces Feta cheese, crumbled</b>		

## To Serve

n/a

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