



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

To Serve

n/a

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