



## Weekly Feature: Chorizo Sausage

### Black Bean Chorizo Chili

#### Ingredients

**1 pound Pork & Greens ground chorizo**  
**1 tablespoon olive oil**  
**1 cup sweet onion, chopped**  
**1/2 cup green bell pepper, seeded and chopped**  
**2 garlic cloves, minced**  
**2 15 ounce cans black beans, rinsed and drained**  
**2 14 1/2 ounce cans diced tomatoes with hot peppers, undrained**  
**1 1/2 cups low sodium beef broth or 12 ounces dark beer**  
**1 tablespoon chili powder**  
**1 teaspoon ground cumin**  
**1 teaspoon dried oregano, crushed**  
**1/2 teaspoon dried thyme, crushed**  
**1/4 teaspoon ground red pepper or dried red pepper flakes**  
**1 teaspoon salt or to taste**  
**1/2 teaspoon ground pepper or to taste**  
**garnishes: sour cream, chopped cilantro, sliced green onions**

#### Preparation

**Heat oil in a large heavy saucepan or Dutch oven over medium high heat. Add onion, green pepper and chorizo. Cook until sausage is done, stirring to crumble. Drain well. Return chorizo mixture to pan. Add the remaining ingredients. Bring to a boil, reduce heat and simmer for 20 to 30 minutes or until thickened, stirring occasionally. If you like a thicker chili, mash some of the black beans before adding**

**the beans to the meat mixture. Ladle into soup bowls and add toppings of choice.**