

CHORIZO CHILI

SIMPLE RECIPE

INGREDIENTS

- 1 12oz package APCO Chorizo Especial, casing removed
- 1 medium onion
- 1 jalapeno (optional)
- 1 regular can pinto beans
- 1 large avocado, sliced
- 1 regular can diced tomatoes



DIRECTIONS

- Peel skin and chop onion. Cut stem, remove seeds and dice Jalapeno.
- In a skillet, cook chorizo, onion, and jalapeno on medium until meat is browned and onion is tender. Drain and blot with paper towels to remove excess fat.
- Open can of pinto beans and drain off liquid.
- In a sauce pan on medium heat, pour in the diced tomatoes, pinto beans and the cooked chorizo, with onion and Jalapeno (optional). Bring the chili to heat and then turn heat down to simmer. Serve hot.

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