

PERRY'S

WHITE BEAN PORK CHILI

MADE WITH OUR FAMOUS PORK CHOP



4 SERVINGS

Infused with poblano peppers, hatch green chilis, seasoned with garlic and oregano and finished with diced applewood-smoked bacon and pieces of Perry's Famous Pork Chop.

½ lb. Perry's Famous Pork Chop leftovers, finely diced

3 strips Bacon, cut ¼" wide

1 tbsp. Unsalted butter

1 ½ cups Yellow onions, finely diced

½ cup Poblano pepper, finely diced

5 cloves Garlic, finely chopped

GARNISHES

1 cup Monterrey Jack cheese

1 cup Crisp tortilla chips

1 cup Red onions, finely diced

1 tbsp. Oregano, chopped

1 tbsp. Cumin powder

7 oz. can Diced Hatch Green chiles, medium heat

10 oz. Cannellini beans

2 cups Chicken stock

½ tsp. Kosher salt

½ tsp. Black pepper

1 cup Cilantro leaves

12 Flour tortillas, served warm on the side

1. In a heavy bottom pot over medium-high heat, melt the butter. Once the butter is melted, add the bacon and, stirring frequently, cook until it begins to brown.

2. Add onions, poblanos, garlic, cumin, salt and pepper. Cook until tender.

3. Stir in beans, canned chilis, oregano, chicken stock and diced pork chop. Reduce heat to low and let simmer as it continues to cook for 15 - 20 minutes until thick.

4. Garnish with Monterey Jack cheese, tortilla strips, red onions, and cilantro. Serve with flour tortillas.

Perry's

STEAKHOUSE & GRILLE®

RARE & WELL DONE®

For more recipes, visit PerrysSteakhouse.com/PorkChopRecipes