



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

#### INGREDIENTS:

½ lb. Perry's Famous Pork Chop leftovers, finely diced  
 3 strips bacon, cut ¼" wide  
 1 tbsp. unsalted butter  
 1 ½ cup yellow onions, finely diced  
 ½ cup poblano pepper, finely diced  
 5 cloves garlic, finely chopped  
 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

#### GARNISHES:

1 cup Monterey Jack cheese  
 1 cup crisp tortilla strips  
 1 cup red onions, finely diced  
 1 cup cilantro leaves  
 12 flour tortillas, served warm on the side (optional)

#### AWARD-WINNING

## White Bean Pork Chili YIELDS: 4 SERVINGS

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

#### INSTRUCTIONS

- 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.
- Add onions, poblanos, garlic, cumin, salt and pepper. Cook until tender.
- 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.
- Garnish with Monterey Jack cheese, tortilla strips, red onions, and cilantro. Serve with flour tortillas.

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 STEAKHOUSE & GRILLE®  
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