



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.

notes

This chili can be made in bulk by doubling the recipe and freezing for quick meals on cold winter nights.

Adding a bit of cocoa to chili recipes really rounds out the flavors. If you cannot find the cocoa-chili spice blend, then make your own: ½ cup chili powder + ½ cup cocoa powder.

Store in an airtight jar. This spice blend is fantastic in chillies, taco mixes, mixed with ground beef or ground turkey for burgers or meatloaf.



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 chillies

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

Pairs well with: Simple salad

Special Kitchen Tools: N/A