

Smoky Aztec Chili

- 2 pounds lean pork or beef, cubed
- 1 16oz. can crushed or diced tomatoes
- 1 16oz. can drained kidney beans
- 2 teaspoons vegetable oil
- 1 onion, diced
- 1 teaspoon salt
- 1 clove garlic, crushed
- 1 bottle Smoky Iguana Chipotle Pepper Sauce

Add the oil to a skillet over medium high heat, add the meat and cook until it is browned on all sides.

Add the onion and cook an additional 2-3 minutes.

Stir in the remaining ingredients, cover and simmer for 30-45 minutes. Check the pot periodically. If the sauce gets too thick, add water as needed; it should be nice and saucy.

Serve it over cooked rice or use as a filling for warm tortillas.

Serves 4

Heat Scale: Medium