

## **CANDELEROS SOUTHWESTERN GRILL**

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE  
OF SIZZLING SAUCES AND SALSAS!**

### **SMOKEY PORK & BLACK BEAN CHILE**

1 lb porkbutt – cubed & lean  
1 tspn cumin  
1 tspn coriander  
1 tsp each salt & pepper  
1 Tblspn Olive Oil  
1 Tblspn oregano  
1 onion chopped  
1 Jar Candeleros Red Enchilada Chile sauce  
3 cups cooked black beans  
15 oz diced tomatoes  
Shredded jack cheese for garnish  
Sour cream for garnish  
Chopped cilantro for garnish

In a large soup pot, place cubed pork and brown over medium heat. Add onion and cook 2 minutes. Add spices, tomatoes & chile sauce. Braise for 1 hour. Add beans and cook for 30 minutes. Serve over white rice with a garnish of shredded cheese, sour cream & chopped cilantro