



PORK CHILI EXPRESS

1 pound ground pork
15 ounces chili beans, undrained
29 ounces diced tomatoes, in juice

1½ cups water
1 tablespoon chili powder

- Heat large saucepan over medium-high heat; add pork. Cook and stir until pork is crumbled and no longer pink. Drain and discard any juices.
- Stir chili beans, tomatoes, water, and chili powder into pork in skillet. Cover and bring to boil.
- Reduce heat to medium. Uncover and simmer for 3 to 5 minutes or until desired consistency.