


Beef and Bean Chile Verde

Ingredients

- 1-pound lean ground beef
- 1 large red bell pepper, chopped
- 1 large onion, chopped
- 6 garlic cloves
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- ¼ teaspoon cayenne pepper
- 16 ounces green salsa (or verde)
- ¼ cup water
- 1-15 ounce can pinto beans



Directions

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1. Cook beef, bell pepper and onion in a large saucepan over medium heat, crumbling the meat with a wooden spoon, until the meat is browned, 8 to 10 minutes.
2. Add garlic, chili powder, cumin and cayenne pepper; cook until fragrant, about 15 seconds.
3. Stir in salsa (or sauce) and water; bring to a simmer. Reduce heat to medium-low, cover and cook, stirring occasionally, until the vegetables are tender, 10 to 15 minutes.
4. Stir in beans and cook until heated through, about 1 minute.

