



## **Pumpkin, Pork and White Bean Chili** *(inspired by Food Network Magazine)*

1 pound pork loin, cut into half inch cubes  
2 tablespoons olive oil  
1 large onion, chopped  
3 cloves garlic, minced  
1 jalapeno, minced  
1 teaspoon cumin  
1 teaspoon chili powder  
1/2 teaspoon salt  
Coarse ground black pepper  
16 ounce jar Salsa Verde (I used Herdez)  
1 cup water  
4 cups cubed pumpkin (or butternut squash)  
1 - 15 ounce can white beans, rinsed and drained  
Chopped cilantro and lime juice as garnish (optional)  
Hot sauce (optional)

Heat oil in a heavy sauté pan and brown pork cubes. Remove to a medium sized bowl and set aside. Add onion to sauté pan and cook until softened. Add garlic, jalapeno, cumin, chili powder and salt. Cook another 3 to 4 minutes. Add salt, season with coarse ground black pepper and stir in salsa verde and water. Bring to a boil, reduce heat to simmer and add pumpkin. Return pork and any accumulated juices to pan, cover and cook until pumpkin is tender - about 15 to 20 minutes. Add white beans and cook and additional 10 minutes. Serve garnished with cilantro and lime juice. Pass additional hot sauce as required. Serves 4 to 6.