



SIX SIGMA RANCH

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## WHITE CHILI WITH GROUND PORK & AVOCADO CREAM

*from Patty's kitchen*

*The freshest ingredients, like Six Sigma Ranch ground pork, crowned with creamy avocado come together and spark into the perfect dish. Pairs very well with Six Sigma Sauvignon Blanc.*

*Serves 4-6*

### *Ingredients:*

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| 1 serrano chili pepper   | ¼ tsp. ground coriander   |
| 1 jalapeno pepper  | 2 lb. Six Sigma Ranch ground pork   |
| 1 medium onion, peeled and halved  | 3 cups white corn kernels, fresh is best                                  |
| 4 cups unsalted chicken stock, divided                                     | 1 (15 oz.) can unsalted chickpeas<br>(garbanzo beans), rinsed and drained |
| 2 Tbs. all purpose flour   | 1 cup half and half   |
| 1 ½ tsp. adobo sauce   | ¾ cup chopped fresh cilantro, divided                                     |
| 1 chipotle chili, canned in adobo sauce                                    | ⅓ cup plus 1½ tsp. fresh lime juice,<br>divided                           |
| 2 (15 oz.) cans unsalted cannellini<br>beans, rinsed, drained, and divided | 2¼ tsp salt   |
| 1 ½ Tbs. olive oil   | 1 medium ripe peeled avocado  |
| 8 garlic cloves, minced  | ⅓ cup sour cream  |
| 1 Tbs. ground cumin  | ¼ cup diced tomatillo   |
| 1 tsp. dried oregano   |   |

Preheat the broiler to high.

Arrange first 3 ingredients on a foil lined baking sheet. Coat with cooking oil. Place pan on middle oven rack; broil 10-15 minutes or until charred on all sides, turning occasionally. Set onions aside. Wrap peppers in foil; let stand 5 minutes. Peel peppers; discard skin, stems and seeds. Combine peppers, onions, ½ cup stock, flour, adobo sauce, chipotle, and 1 can cannellini beans in a blender; process until smooth.

Heat a large Dutch oven over medium high heat. Add oil to pan; swirl to coat. Add garlic to pan; sauté 30 seconds. Add cumin, oregano, and coriander to

*continued...*

pan; saute 30 seconds. Add pork; cook 4 minutes, stirring to crumble. Stir in onion mixture and remaining 3½ cups stock. Bring to a boil; reduce heat, and simmer 20 minutes, stirring frequently. Stir in remaining can of cannellini beans, corn, and chickpeas; cook 7 minutes. Reduce heat to medium low. Stir in half and half, ½ cup cilantro, and ⅓ cup of lime juice; cook 3 minutes. Stir in 2¼ tsp salt.

Place avocado in a small bowl; mash with the back of a fork. Stir in sour cream, remaining 1½ tsp lime juice, and ¼ tsp salt. Serve chili with remaining ¼ cup cilantro, avocado cream, and tomatillo.

*Sometimes people think, oh the topping isn't that important, in this case it is!! The creamy avocado with the spark of the lime, cilantro and tomatillo is amazing!! Don't skip this ending to a perfect dish.*

*Enjoy,  
Patty*