

2016 Mountain State Fair: NC Pork Council Pork Recipe Challenge

Second Place: Justin Pegg

Southwestern Spicy Pork Soup

1 cup chopped onion
1 chopped bell pepper
1 tbsp. minced garlic
1 jalapeno pepper, seeded and minced
1 lb. pork tenderloin, trimmed and cut into bite sized pieces
2 cups chicken broth
2 tsp. chili powder
1 tsp. ground cumin
½ tsp. salt
¼ tsp. black pepper
1 (15-oz) can chili beans, rinsed and drained
1 (14-oz) can spicy diced tomatoes, undrained
2 tbsp. chopped cilantro
1 cup sour cream

1. Heat a small nonstick Dutch oven over medium heat. Coat pan with cooking spray.
2. Add onion, bell pepper, garlic and jalapeno to pan. Sauté for 2 minutes.
3. Add pork. Cook 3 minutes.
4. Add broth and the next 6 ingredients (through tomatoes). Bring to boil.
5. Partially cover, reduce heat, and simmer 6 minutes or until pork is done, stirring occasionally.
6. Remove from heat and stir in cilantro. Serve with sour cream.