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Beef & Bean Chile Verde

- 1 Pound 93%-lean ground beef
- 1 Large red bell pepper, chopped
- 1 Large onion, chopped
- 6 Cloves garlic, chopped
- 1 Tablespoon chili powder
- 2 Teaspoons ground cumin
- ¼ Teaspoon cayenne pepper, or to taste
- 1 16-ounce jar green salsa, green enchilada sauce or taco sauce
- ¼ Cup water
- 1 15-ounce can pinto or kidney beans, rinsed

- 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. Add garlic, chili powder, cumin and cayenne; cook until fragrant, about 15 seconds. 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. Stir in beans and cook until heated through, about 1 minute.

Makes 4 servings

