



Chile Con Carne

By Jack Repitti #3 School



Ingredients:



1 lb chop meat



3 peppers– mixed red & green



2 cans tomato soup



1 can red kidney beans



1 red onion



Slice peppers & onions, Sauté in a little water in a pot with



cover until Medium texture– drain & set aside



Brown chop meat with 1 tsp salt & 1/2 tsp pepper– drain fat



put peppers in– 2 cans tomato soup & can of kidney beans



simmer 20 minutes & serve over rice.



Optional– Tabasco sauce

