

# READ<sup>®</sup>



READ MY LIPS Winning Recipe by Chera L. of Texas  
**3 BEAN SAUSAGE CHILI**  
SERVES: 6 SERVINGS | PREP & COOK TIME: 1 HOUR 25  
MINUTES

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## INGREDIENTS

- 1 (15 oz) can READ<sup>®</sup> Three Bean Salad
  - 1 small jalapeno pepper, seeded, rough chopped
  - 3 garlic cloves, rough chopped
  - 1 tablespoon gluten free soy or tamari sauce
  - 1 tablespoon sriracha chili sauce
  - 1 tablespoon plus 1 teaspoon olive oil, divided
  - 12 ounces ground hot Italian sausage
  - 1/2 cup diced yellow onion, plus a few extra tablespoons minced for optional garnish
  - 8 1/2 ounces fresh Roma tomatoes, diced
  - 1/2 cup canned unsalted diced tomatoes with juice
  - 1-1/2 teaspoons ancho chili powder
  - 1/2 teaspoon salt
  - 1/2 teaspoon black pepper
  - Juice of 2 limes
  - 1/4 bunch fresh cilantro leaves, rough chopped (optional)
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## INSTRUCTIONS

1. Drain liquid from 3 Bean Salad; reserve.
2. Place half of beans in food processor bowl with the small jalapeno pepper, seeded, rough chopped, garlic cloves, rough chopped, gluten free soy or tamari sauce, sriracha chili sauce, plus 1 tablespoon of the oil. Puree until smooth; set aside.
3. Add remaining oil, and sausage and onions.
4. Cook over medium heat for 5 minutes breaking up the sausage as you stir.
5. Add reserved bean juice, fresh and canned tomatoes with juice, ancho chili powder, salt, and pepper.
6. Simmer over low heat 40 minutes or until tomatoes break down, stirring occasionally.
7. Add remaining beans and simmer 10 minutes. During the last few minutes of cooking squeeze in the juice of the limes. Stir and serve with optional garnishes.

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### FIND IT ONLINE:

<https://www.readsalads.com/3-bean-sausage-chili/>

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