**Simply Delicious Bear Chili**

**Prep: 5 min. – Cook: 20 minutes – 4 servings**

**INGREDIENTS:**

1 lb ground bear

3 15oz cans diced tomatoes with green chiles

1 15oz can of drained black beans

1 15oz can of drained kidney beans

1 small white onion, diced

2 tablespoons chili powder

*Plating*

4 tablespoons of sour cream

Fresh Chopped Cilantro

**DIRECTIONS:**

In a large pot, cook ground bear over medium-high heat until browned, stirring frequently. Drain the excess grease. Add remaining ingredients and stir to combine. Bring to a boil, then reduce heat to medium-low, cover, and simmer for 15 minutes or until the onion is cooked and softened.

Ladle into bowl, add one tablespoon of sour cream and sprinkle with cilantro.