

# Pork Chili Rancho

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## **Servings: 4**

*(one tablespoon) juice of one lime*

*1 (one pound) pork tenderloin*

*1 tablespoon salt-free Southwest chipotle seasoning*

*2 teaspoons agave nectar*

*1/4 teaspoon Kosher salt*

*2 teaspoons extra-virgin olive oil*

*1 cup frozen seasoning blend (diced onions, celery, bell peppers)*

*1 cup frozen riced cauliflower*

*1 teaspoon garlic, minced*

*1 can (15.5 ounce) white chili beans*

*1 cup water*

Cut the pork into bite-size pieces (wash hands). In a bowl, place the pork, seasoning, agave and salt. Toss to coat.

Preheat a large, nonstick saute' pan on medium-high for 2 to 3 minutes. Place oil and the pork in the pan. Cook for 3 to 4 minutes or until browned. Remove the pork from the pan. Stir in the seasoning blend, cauliflower, garlic and lime juice. Cook and stir for 3 to 4 minutes or until browned.

Return the pork to the pan. Stir in the beans and water. Cook and stir for 5 minutes and until the pork is 145 degrees.

Serve.

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Per Serving (excluding unknown items): 89 Calories; 4g Fat (43.6% calories from fat); 12g Protein; trace Carbohydrate; trace Dietary Fiber; 37mg Cholesterol; 148mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.