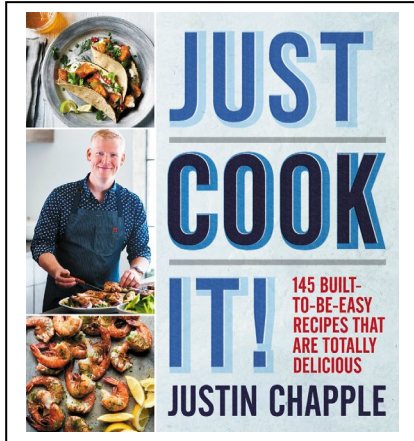




FARRO & BLACK BEAN CHILI WITH SWISS CHARD & JACK CHEESE is excerpted from [JUST COOK IT!](#) © 2018 by Justin Chapple. Photography © 2018 by David Malosh. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.



## **FARRO & BLACK BEAN CHILI WITH SWISS CHARD & JACK CHEESE**

Hands-On Time: 35 min

Total Time: 55 min

Serves 4

I am not about to argue about what makes “chili” a “chili” and not just a stew. Some people say it’s gotta have meat and meat alone, while others are okay with beans. Everyone more or less agrees that a chili has to have chile peppers. So there ya go, I’m pointing to the

chipotles here and calling it: This recipe is a chili. Now that we’ve gotten that debate out of the way, I’ll bring up another point: Who woulda thought putting farro in chili could be a thing? Well, ladies and gents, I thought of it, and I couldn’t be happier with the result. The farro adds a pleasant chew and the black beans offer a hit of lean protein.

**2 tablespoons extra-virgin olive oil**

**4 thick-cut bacon slices, chopped**

**1 red onion, finely chopped**

**1 medium carrot, finely chopped**

**1 medium celery rib, finely chopped**

**Kosher salt**

**1 cup pearled farro (aka quick-cooking farro)**

**1 (15-ounce) can diced tomatoes**

**2 canned chipotles in adobo, seeded and minced, plus 2 tablespoons adobo sauce from the can**

**1 quart low-sodium chicken broth**

**½ pound Swiss chard, thick stems trimmed, leaves and thin stems chopped**

**1 (15-ounce) can black beans, drained and rinsed**

**Shredded Monterey Jack cheese, for sprinkling**

1. In a large saucepan, heat the olive oil over medium heat. Add the bacon and cook, stirring occasionally, until rendered but not crisp, about 5 minutes. Add the onion, carrot, celery, and a generous pinch of salt. Cook, stirring occasionally, until the



vegetables are softened, about 7 minutes. Add the farro, tomatoes, chipotles, and adobo sauce. Cook, stirring, until bubbling, about 2 minutes. Stir in the broth and bring to a boil over high heat, then cover partially and simmer over medium heat, stirring occasionally, until the farro is tender, about 20 minutes.

2. Stir the chard and beans into the saucepan and simmer until the chard is tender and the beans are heated through, about 5 minutes. Season the chili with salt and pepper.
3. Ladle the chili into bowls and serve hot, sprinkled with shredded Monterey Jack.

**DO IT AHEAD** The chili can be refrigerated in an airtight container overnight. Reheat in a saucepan over medium heat, stirring occasionally, until hot; add a bit of water if too thick.