

# Chalupa

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Recipe Source  
Servings: 8



A chalupa is a canoe. You may have seen this picture on a Taco Bell Menu board. Taco Bell has a hefty menu of Chalupas which is like a big thick taco shell with the bean mixture inside. This Chalupa recipe is like a Mexican meat and bean dish, similar to chili. It is good to have a crockpot full of Chalupa, a bowl of chips and small bowls of condiments around when company arrives.

## Ingredients

1 pound pinto beans  
3 pounds pork roast  
7 cups water  
½ cup chopped onions  
2 cloves minced garlic  
1 tablespoon salt  
2 tablespoons chili powder  
1 tablespoon cumin  
1 teaspoon oregano  
4 ounces green chili peppers, chopped

## Cooking Method

Put all ingredients in a Dutch oven, an electric crockery cooker, or a heavy kettle.

1. Cover and simmer about 5 hours, or until the roast falls apart and the beans are done.
2. Uncover and cook about ½ hour, until the desired thickness is achieved.