

Chunky Chicken & Bean Chili

Serve 6 to 8 people

Ingredients:

- 1 Cup large diced celery
- 3 tbsp. minced garlic
- 4 cups large diced yellow onion
- 1 each red & green pepper large dice
- 2 yellow peppers large dice
- 2 tbsp. Chili powder, plus more for seasoning raw chicken
- 1 tbsp. Cumin
- ¼ cup vegetable oil, plus more for chicken
- 2 tsp. Oregano
- 1 hot pepper flakes or Chipotle pepper flakes
- 2 tsp. kosher salt, plus more for chicken
- 2-28 oz. cans of diced tomatoes and their juice
- 1-28 oz. cans of red pinto beans, drained and rinsed.
- 1-28 oz. cans of black beans, drained and rinsed.
- 1 package of ground chicken, seasoned with S&P.
- 3 Split chicken breasts seasoned with S&P

Garnish items optional:

- ½ cup chopped fresh cilantro
- 1 cup shredded cheddar cheese
- ½ cup diced green onions or red onions
- Sour cream

Directions:

- Preheat oven to 350d
- Season chicken breasts with some oil, S&P, and chili powder, lay on a cookie sheet pan and bake for 20 minutes. Let cool and cut into large dice.
- In a large stockpot heat oil, add onions, peppers, garlic and celery cook for 10 minutes. Add spices and oregano, stir well. Add ground chicken and cook for 10 minutes stirring occasionally. Add canned tomatoes, beans and cooked diced chicken.
- Bring to a boil and then reduce to a simmer and cook for 1 11/2 hours. Stir occasionally. Taste for salt & pepper.
- Serve in a bowl with suggested garnishes. Freezes well!
- Enjoy.