

Spicy Chicken Chili

Leftover turkey or chicken can be substituted for chicken thighs. Serve with wedges of corn bread.

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 10 minutes

Cooking Time: 40 minutes

INGREDIENTS:

2 TBS cooking oil
1 onion, chopped
2 garlic cloves, minced
1 lb boneless skinless chicken thighs (about 4), cut into thin strips
4 tsp chili powder
1 TBS ground cumin
2 tsp dried oregano
1 tsp salt
2 jalapeno peppers, seeds & ribs removed, chopped
1 1/2 C canned crushed tomatoes in juice
2 1/2 C canned low sodium chicken broth, or homemade stock
1-2/3 C pinto beans, drained/rinsed (from one 15 oz can)
1-2/3 C black beans, drained/rinsed (from one 15 oz can)
1/2 tsp fresh ground black pepper
1/3 C cilantro (optional)

DIRECTIONS:

In large saucepan, heat oil over moderately low heat. Add onions & garlic - cook till they start to soften (about 3 minutes).

Increase heat to moderate & stir in chicken strips. Cook till they are no longer pink (about 2 minutes). Stir in chili powder, cumin, oregano & salt. Add jalapenos, tomatoes with their juice & broth. Bring to boil - reduce heat, cover/simmer 15 minutes.

Uncover saucepan & stir in beans & black pepper. Simmer till chili is thickened (about 15 more minutes). Serve topped with the cilantro.

Serves : 4