

Chicken Chili

2 tbsp. olive oil
1½ cups onion, diced
½ cup celery, diced
½ cup red bell pepper, diced
¼ cup Anaheim pepper, diced
¼ cup Pablano pepper, diced
1 Serrano chile, diced
1 clove garlic, minced
20 oz. boneless, skinless chicken breast, (raw and diced)
1 can (28 oz.) whole, peeled tomatoes, crushed
1 can (4 oz.) chopped green chiles
2 cups **Chavie's North of the Border Salsa**
1 can (15 oz.) Pinto beans, drained
1 tbsp. ground cumin
1 tbsp. chili powder
¼ tsp. salt
½ tsp. sugar
¼ tsp. chipotle powder
¼ tsp Tabasco brand Chipotle sauce



Procedure

Heat the olive oil in a stock pot over medium-high heat. Add the diced, raw chicken breast to the pot and stir until chicken is fully cooked. Add the diced peppers, celery, onions, and garlic and continue cooking until vegetables are tender, stirring occasionally. Add the remaining ingredients and bring to a boil. Reduce heat and simmer for 30 to 60 minutes until desired thickness is reached. This recipe can be made hotter or milder depending on which heat level of **Chavie's North of the Border Salsa** is used.

Yield: 6-8 servings