

CAFE THOMPSON RECIPE

FIRE-ROASTED CHICKEN AND HARVEST WHITE BEAN CHILI

This Fire-Roasted Chicken and Harvest White Bean Chili is a hearty, creamy and flavorful one-pot dish that uses white beans, chicken broth and chicken meat as its base, setting it apart from traditional red chili. It's served with rice, sour cream and cheese, and is topped with tortilla strips.

SERVES 6

INGREDIENTS

- 2 tablespoons olive oil
- 2 pounds chicken thighs
- 1 onion, diced
- 1 red bell pepper, cut into strips
- 1 green bell pepper, cut into strips
- 5 cloves garlic, minced
- 3 tablespoons chili powder
- 3 tablespoons tomato paste
- 2 tablespoons ground cumin
- 1 tablespoon dried oregano
- 2 pounds cooked white beans
- 1/4 cup basil
- 1/4 cup cilantro, chopped
- 2 pounds tomatoes, diced
- 2 jalapeno peppers, diced
- 4 cups chicken broth
- 2 cups water
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 teaspoons thyme sprigs



DIRECTIONS

In a pot, heat the olive oil over medium-high heat. Add the chicken and let it cook for 10 minutes. Add the onion, bell pepper and garlic. Sauté for 6 minutes. Then add the chili powder, tomato paste, cumin and oregano. Cook for 3 minutes, and then add the cooked beans, basil, cilantro, diced tomatoes, jalapeño, chicken broth, water, salt and pepper. Cover the pot and let it cook for 1 hour on low heat. Garnish with the thyme.

Side dishes

Steamed White Rice
Tortilla Strips
Buttermilk Biscuits
Shredded Cheese
Sour Cream

