

# Spicy Chicken Chili

## Ingredients:

2 red or green bell peppers, chopped  
2 cloves garlic, minced  
1 large onion, chopped  
2 tablespoons vegetable oil  
2 cups diced tomatoes (if canned, do not drain)  
1 1/2 cups chicken broth or water  
1 can ( 15.5 ounces) kidney beans, rinsed and drained  
2 cups salsa (choose heat intensity to suit your tastes)  
1 cup frozen or canned/cooked corn  
4 teaspoons chili powder  
1 teaspoon freshly ground cumin  
1/8 teaspoon cayenne pepper, optional (use only if you like hot chili!)  
salt and pepper, to taste  
2 cups cooked cubed chicken

## Instructions:

1. Saute peppers, garlic, and onion in oil. Add tomatoes, chicken broth, beans, salsa, and corn. Season with chili powder, cumin, and peppers.
2. Bring to a boil; reduce heat and simmer, uncovered, for about 40 minutes, until chili is thicker. Add chicken; simmer 10 minutes longer, adding additional water if needed. Season with salt to taste.



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This recipe is from Tammy's Recipes.