Spicy Chicken Chili

Ingredients:

2 red or green bell peppers, chopped
2 cloves garlic, minced
1 large onion, cjopped
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.



Spicy Chicken Chili

This recipe is from Tammy’s Recipes.