

Taste of Home



Chicken Chili with Black Beans

★★★★☆

Because it looks different than traditional chili, my family was a little hesitant to try this dish at first. Thanks to the full, hearty flavor, it's become a real favorite around our house. I like to serve it with warm cornbread. —Jeanette Urbom, Louisburg, Kansas

.....
TOTAL TIME: Prep: 10 min. Cook: 25 min.

YIELD: 10 servings (3 quarts).

Ingredients

3 whole boneless skinless chicken breasts (1-3/4 pounds), cubed

2 medium sweet red peppers, chopped

1 large onion, chopped

3 tablespoons olive oil

1 can (4 ounces) chopped green chiles

4 garlic cloves, minced

2 tablespoons chili powder

2 teaspoons ground cumin

1 teaspoon ground coriander

2 cans (15 ounces each) black beans, rinsed and drained

1 can (28 ounces) Italian stewed tomatoes, cut up

1 cup chicken broth or beer

1/2 to 1 cup water

Directions

1. In a Dutch oven, saute the chicken, red peppers and onion in oil until chicken is no longer pink, about 5 minutes. Add the green chiles, garlic, chili powder, cumin and coriander; cook 1 minute longer. Stir in the beans, tomatoes, broth and 1/2 cup water; bring to a boil. Reduce heat and simmer, uncovered, for 15 minutes, stirring often and adding water as necessary.

© 2019 RDA Enthusiast Brands, LLC

