

Spicy Chicken Chili

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Ingredients

4 chicken breasts
32 ounces chicken stock
1 clove garlic minced
1 onion diced
1 14.5 can northern beans, drained
1-2 cans of diced green chiles
1 tablespoon dried oregano
1 tablespoon cumin
1/2 tablespoon chili powder
1 tablespoon oregano (ground)
Salt and pepper to taste



Steps

Combine chicken and chicken stock in a stockpot over medium heat.

Cook for about 15 minutes until chicken is cooked through.

Shred the chicken with two forks and add back to the pot.

Add the rest of the ingredients. Stir. Taste for flavor & adjust.

Simmer on low for 15-25 minutes.

Serve with sour cream, crushed tortilla chips and shredded cheddar cheese.

