

jason's chililicious

[with subtle modifications and actual measurements by cz]

ingredients

2 tablespoons olive oil	1 tablespoon chili powder
3 cups cooked, shredded chicken (shred by hand, of course)	salt and pepper to taste
2 onions, chopped	3 cans white beans, drained & rinsed
1 1/2 cups frozen corn	1 can black beans, drained & rinsed
4-5 cloves garlic, minced	4 cans chicken broth
1 small can chopped green chile's	1/2 cup chopped cilantro, plus more
juice of 1-2 limes	hot sauce (optional)
2 teaspoons cumin	shredded Jack cheese
1 teaspoon ground coriander	lime wedges
	tortilla chips

directions

Cook chicken breasts, cool, and shred by hand. (You can use any leftover chicken, or rotisserie chicken works well too.)

Chop onions, sautee in heavy pan with chopped, green chilis, until soft. Add garlic, saute a few minutes. Add dry spices, stirring until distributed evenly.

Add chicken broth, beans, corn, lime juice, cilantro and chicken. Add hot sauce if 'n your chili powder spices aren't kicky enough. I use a few dashes of cayenne.

Simmer gently for a few hours. Toss in a handful of shredded Jack cheese, that no one should know is there. Add a bit of cilantro and more lime juice right before serving.

Serve with jack cheese, lime wedges, cilantro, avacado and tortilla chips. (You can also thicken the chili by making a roux; you can also toss in some chopped roasted red peppers if you like.)

Thank Jason's mother for raising a boy who can cook.