

Chicken Tomatillo Chili

Ingredients:

- **1 lb chopped cooked or raw chicken**
- **2 cups dry (or 4 cups cooked) Navy or Great Northern beans**
- **4 cups chopped green tomatoes (6 medium)**
- **1 cup chopped onion (1 medium)**
- **4 tsp chopped garlic (2 cloves)**
- **1 tbsp vegetable or olive oil**
- **1 cup chopped sweet green bell pepper**
- **1 cup chopped sweet cubanelle pepper (or substitute with bell pepper)**
- **1/2 cup chopped jalapeno (fresh or canned)**
- **2 tsp ground cumin**
- **1 tsp dry oregano**
- **3 cups chicken stock**
- **1/2 tsp black or white pepper**
- **1 tsp salt (divided)**

Instructions:

- 1. If using raw chicken, dice and sauté in oil with 1/2 tsp salt until no longer pink. Remove and set aside.**
- 2. Process onion, garlic, jalapeno, bell and cubanelle pepper to a medium chop.**
- 3. Add to pot with chicken stock, beans, chicken, remaining salt, seasonings, and green tomatoes.**
- 4. Bring to boil (5–7 min), then reduce heat and simmer for 30 minutes, stirring occasionally.**