

## Directions for Chicken Chili

Start by searing chicken in your stockpot with 1 tablespoon of chili powder and 2 tablespoons of vegetable oil. After a few minutes, remove the chicken and add 1 tablespoon of oil to the pot. Start adding vegetables to the pot one at a time, starting with onion, then bell peppers, then zucchini, then serranos or jalapenos if you want them. At this point, add all of the liquids and spices, including the optional chipotle chili pepper if desired. Bring to a boil over high heat. Reduce heat to medium low, and simmer uncovered for 45 minutes to blend flavors. Serve topped with the cheese of choice. Serves 12-14.

## Chicken Chili by Daniel Blevins

2 Tablespoons Vegetable Oil  
3 Lbs Chicken  
2 Medium Onions (diced large)  
1 Red Bell Pepper (diced large)  
1 Zucchini or Yellow Squash (diced large)  
1 Yellow or Orange Bell Pepper (diced large)  
2 28 Ounce Cans of Whole or Crushed Tomatoes with Liquid.  
(Cut the whole ones).  
1 8 ounce can of Tomato Sauce  
3 Tablespoons of Chili Powder  
2 Teaspoons of Coarse Kosher Salt  
1 Teaspoon of Oregano  
2 Teaspoons of Cumin  
2 Cups Chicken Broth  
Optional: 1/2 Teaspoon Chipotle Chili Powder  
Optional: 2-3 Serrano Chilies or Jalapeno Peppers - cored and seeded  
Optional: Cheddar or Pepper Jack, shredded for topping.