

The Marv's Meats Recipe Collection #58

Hearty White Bean Chicken Chili

1 ½ lbs. – boneless, skinless chicken breast, cut into ½ in. pieces
2 cups – yellow onion, finely chopped
2 cloves (or more if you're a garlic lover) – fresh garlic, minced
2 TBS – olive oil
1 – 4 oz. can diced green chilies
3 tsp. – ground cumin
2 tsp. – dried oregano
1 tsp. – salt
½ tsp. – black pepper
6 cups – chicken stock
1 – 48 oz. jar white beans, **liquid included** (or 3 – 15 oz. cans)
Pinch of cayenne or dash of hot sauce to taste (optional)

Heat oil in a stock pot. Add chicken & onions & cook until chicken is cooked thoroughly. Add garlic & chilies & cook 1 minute. Add cumin, oregano, salt & pepper & cook 1 minute. Add stock & beans (do not drain beans!) & bring to a boil. Reduce heat & simmer 1 hour, stirring occasionally. Serves 4-6. Chili is great served in bread bowls with tortilla chips & shredded co-jac cheese on the side. Enjoy!



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