

Chicken-Corn Chili



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine



Level: Easy

Total: 40 min

Prep: 20 min

Cook: 20 min

Yield: 4 servings

Ingredients:

- 1 tablespoon extra-virgin olive oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 large jalapeno pepper (1/2 chopped and 1/2 sliced; remove seeds for less heat)
- 1 4-ounce can chopped green chiles, drained
- 1 teaspoon ground cumin
- 2 cups low-sodium chicken broth
- 2 cups shredded rotisserie chicken
- 2 15-ounce cans large white beans or pinto beans (1 undrained; 1 drained and rinsed)
- 1 cup frozen corn, thawed
- 1/2 cup chopped fresh cilantro
- 1 cup shredded monterey jack or white cheddar cheese
- Sour cream and cornbread, for serving (optional)

Directions:

1 Heat the olive oil in a large pot over medium heat. Add the onion and cook, stirring, until slightly soft, about 3 minutes. Add the garlic, chopped jalapeno, green chiles and cumin and cook, stirring, until the cumin is toasted, about 2 minutes. Stir in the chicken broth, chicken and beans along with the liquid from one of the cans of beans. Bring to a boil, then reduce the heat to medium low and simmer, stirring occasionally, until thickened, about 15 minutes.

2 Using a potato masher, mash the chili until about half of the beans are broken up. Stir in the corn, cilantro and 1/2 cup cheese. Divide the chili among bowls and top with the remaining 1/2 cup cheese and the sliced jalapeno. Serve with sour cream and cornbread, if desired.



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