



Century
Federal Credit Union

Recipes for Success

Chicken Chili

Jen, Marketing Director

Ingredients

- 2 Tbsp olive oil
- 2 large onions, diced
- 3-4 stalks of celery, diced
- 1 tablespoon of garlic, chopped
- 2 cooked chicken breasts, shredded
- 3-4 cups of chicken broth
- 2 (15oz) cans of kidney beans, rinsed and drained
- 2 (15oz) cans of stewed tomatoes
- 1 Tbsp ground cumin
- 2 Tbsp chili powder
- 2 Tbsp parsley
- Salt & pepper to taste



Directions

1. Heat olive oil over medium heat. Sauté onions and celery until cooked through. Add garlic and chicken and cook through.
2. Remove the chicken, cool and shred.
3. Add chicken broth, kidney beans, stewed tomatoes, cumin, chili powder, parsley, salt and pepper and bring to boil. Then reduce heat, add in shredded chicken and simmer for 30 minutes.