

Chicken Chili

Ingredients:

6 tbl. olive oil
1 very large yellow onion, chopped
5 garlic cloves, minced
2 sweet red peppers, seeded, cored and diced
4 jalapeno peppers, seeded and minced
3 tbl. chili powder
1 ½ tsp. cumin seeds
1 tsp. ground coriander
Pinch of ground cinnamon
6 whole boneless and skinless chicken breasts (12 halves), cut into 1-inch cubes
2 cans (16 oz. each) tomatoes in puree, chopped
8 oz. pitted ripe California olives, sliced
1 cup beer
¼ cup grated unsweetened chocolate
Salt to taste
Sour cream, grated Cheddar cheese, sliced scallions, diced avocados and tortilla chips for garnish

Directions:

Heat half the olive oil in a Dutch oven over high heat. Add the onion and garlic and sauté for 5 minutes. Add the red and jalapeno peppers and sauté over medium heat for 10 minutes.

Stir in the chili powder, cumin, coriander, and cinnamon and cook for 5 minutes more. Remove from heat and set aside.

Brown the chicken in batches in the remaining 3 tbl. olive oil in a large skillet just until cooked through. Add the chicken, tomatoes with the puree, olive and beer to the Dutch oven and stir to combine. Simmer over medium heat for 15 minutes.

Stir in the chocolate and season to taste with salt. Serve immediately. Pass the sour cream, Cheddar cheese, scallions, avocado and tortilla chips in separate small bowls.

~ Credit: Silver Palate Good Times