

# Chicken Chili

Prep time: 10 min | Cook time: 20 min | Total time: 30 min

## Ingredients

- 1 tablespoon olive oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 2 cups Food Club Chicken Broth
- 2 (15-ounce) cans Food Club Chili Starter Seasoned Crushed & Diced Tomatoes
- 1 (15-ounce) can black beans, drained
- 1 (15-ounce) can pinto beans, drained
- 3 cups shredded rotisserie chicken
- Kosher salt and freshly ground pepper, to taste
- Shredded cheddar cheese, for serving
- Sour cream, for serving
- Handful chopped scallions, for serving
- Tortilla chips, for serving

## Method

1. In a large pot, heat oil over medium-high heat. Add onion and cook, stirring occasionally, for 5 minutes or until soft. Add garlic and cook for another 2 minutes.
2. Add chicken broth, Food Club Chili Starter Seasoned Crushed & Diced Tomatoes, black beans and pinto beans and bring to a simmer. Reduce heat to medium-low and simmer for 10 minutes, or until thickened.
3. Stir in shredded chicken until just heated through, 2-3 minutes. Season with salt and pepper, to taste.
4. Top with shredded cheddar cheese, sour cream and chopped scallions, and serve with tortilla chips.

chicken  
broth  
made with real  
chicken stock

NO  
artificial  
colors or  
flavors

NO  
added  
msg†

†EXCEPT FOR THAT  
NATURALLY OCCURRING  
IN YEAST EXTRACT.

add flavor to life™

food  
club  
since 1945

chili st  
seasoned c  
& diced to

Serves 6-8