



Macy's Chicken Chili

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| ¼ | stick | Butter |
| 1 | medium | Onion, chopped |
| 1 | pound | Chicken thigh meat, large dice |
| 1 | pound | Chicken breast meat, large dice |
| 8 | tablespoon | Flour |
| 1 | tablespoon | Cumin |
| 2 | tablespoon | Chili powder |
| 1 – 3 | pepper | Jalapeno peppers, seeded |
| 4 | clove | Garlic, minced |
| 1 | teaspoon | Black pepper, ground |
| 3 | 15 ounce can | Low sodium chicken stock |
| 1 | 15 ounce can | Black beans, drained and rinsed |
| 1 | 15 ounce can | Great northern white beans, drained and rinsed |
| 8 | ounce | Pepper jack cheese, grated |
| To taste | | Kosher salt |

Melt the butter over medium-high heat. Add onions and chicken meat, cook until brown. Add flour, cumin, chili powder, jalapeno peppers, garlic and black pepper. Stir and cook 2 minutes.

Remove from heat, stir to cool slightly. Stir in chicken stock.

Place back on low heat. Add black beans, Great Northern white beans, Pepper Jack cheese and salt. Bring to a simmer, stir and cover for 20 minutes.

Makes 8 1-cup servings