

The posted recipe is a contest entry in the The Daily Meal and Bush's Chili Beans Kitchen Collaboration Contest.

Quick, Easy, and Delicious!

It's a new idea for a great chili party and one of our favorites.



### NASHVILLE HOT CHICKEN CHILI

1 cooked rotisserie chicken, remove skin and meat from bones

1 Tablespoon olive oil

1 cup chopped onion

1/2 teaspoon blackened seasoning

1 cup chicken broth

16 ounces medium chunky salsa

1 (14.5 oz.) can diced tomatoes with juice

1 (16 oz.) can Bush's Best Chili Beans Red Beans with mild chili sauce

1 (15.8 oz.) can Bush's Best White Chili Beans with mild chili sauce

1/2 cup chopped multi-colored sweet bell peppers

1/3 cup French fried onions, crushed

Serve with: Toppings as desired: 1 to 2 cups sour cream, 1/2 cup mixed colored sweet or hot peppers as desired. For added heat serve hot sauce.

Remove chicken meat from bones; chop about 2 to 3 cups chicken chunks. Remove crisp skin; set aside. Discard bones or save for another use.

Place 1 Tablespoon oil in 4 quart chili pot. Sauté onion in oil until softened. Stir in 1/2 teaspoon blackened seasoning; cook about 1 minute or until fragrant. Add chicken broth, salsa, diced tomatoes with juice, red chili beans with sauce, white chili beans with sauce, and chopped peppers. Stir in chicken meat. Bring to a boil; reduce heat to low simmer. Cook for about 20 minutes to blend flavors; stir occasionally.

**Meanwhile prepare crispy cracklings topping.** Coarse chop grilled chicken skin; sprinkle with 1/8 to 1/4 teaspoon blackened seasoning. Place in 10 inch skillet; cook on medium heat until lightly brown and crisp. Remove to small bowl. Toss with crushed fried onions. Set topping aside.

**To serve:** Spoon chicken chili in bowls; serve with dollop of sour cream, crispy cracklings, and a sprinkle of chopped mixed peppers. Serves: 8

**Note:** For a milder chili: Use mild salsa in the recipe. To add more heat, add hot sauce.

**Prep. Time:** 10 minutes      **Cook Time:** about 20 minutes.

It's a new chili idea – Nashville's hot chicken is now a chili. It's a spicy chicken chili with red and white chili beans in a chunky chili sauce, topped with crispy chicken cracklings, cool sour cream, and a sprinkle of fresh festive peppers. Make it your way – mild, hot, or even hotter.