



Chunky Chicken Chili Chowder

Cool weather inspires sharing a creamy chili chicken chowder

- 1 poblano pepper, roasted
- 1 Tablespoon avocado oil
- 1-1/2 cups chopped red onion
- 2/3 cup chopped sweet red peppers
- 2 garlic cloves, minced
- 1 small jalapeno, seeded, minced
- 1 green chili, seeded, chopped
- 12 ounces cooked chicken, coarse chop
- 3 cups chicken broth or stock, divided
- 1 teaspoon (each) chili powder; cumin; oregano
- 1/4 teaspoon ground cinnamon
- 1 teaspoon ground coriander
- 1 cup bone broth
- 1 (15.5 oz.) can northern beans
- 1/2 cup dried cranberries
- 1-ounce coarse crushed tortilla chips
- 1/2 cup chive & onion cream cheese spread

1/2 cup chicken broth as needed

Season with 1 Tablespoon lime juice

Garnish: 1/2 cup chopped cilantro; diced avocado as desired; tortilla chips

1. Roast Poblano Pepper: Broil bake Poblano pepper on foil lined pan at 400 degrees F for 24 minutes. Turning to char all sides. Transfer to a bowl; cover with bowl with dinner plate or plastic wrap. Let rest 10 minutes; then remove, discard skins, seeds, stems, and mince pepper. Set aside.
2. Heat oil in a large chili pot, add onion, cooking at medium to medium high for 3 minutes; add chopped peppers, cook 2 minutes, add garlic, chile pepper, and jalapeno pepper; cook 2 minutes. Stir in chicken, cook 2 minutes.
3. Stir in chicken broth, chili powder, cumin, oregano, cinnamon, coriander, beans, reserved poblano pepper, and cranberries. Cook about 15 to 20 minutes.
4. Stir in cream cheese spread until melted and chicken broth as needed. Add tortilla chips until lightly broken down and thickens the chowder. Serve in bowls garnished with cilantro and diced avocado with tortilla chips as desired on the side. Serves: 4 bowls

About the Recipe: When the weather gets colder, there is nothing more comforting than a warm bowl of chili flavored chicken chowder. It almost shouts out to take it to your favorite football game or outdoor picnic activity. This recipe uses cooked rotisserie chicken, lots of tummy warming spices, and crisp tortilla chips. It's packed with flavor.