

CopyCat Chili's Southwest Chicken Chili

Ingredients

1/4 cup vegetable oil
1/2 cup diced onions
1 1/3 cup seeded and diced green bell pepper
2 tablespoons seeded and jalapeno pepper
3 tablespoons fresh minced garlic
4 1/2 cups water
8 teaspoons chicken base
2 teaspoons lime juice
2 tablespoons sugar
3 tablespoons cornstarch
3 tablespoons ground cumin
2 1/2 tablespoons chili powder
4 teaspoons ground paprika
4 teaspoons dried basil
2 teaspoons minced fresh cilantro
1 1/2 teaspoon cayenne pepper
1/2 teaspoon ground oregano
1/2 cup crushed canned tomatillos
1 can (4 ounce size) diced green chiles, drained
2 cans (15 ounce size) navy or small white beans, rinsed and drained
1 can (15 ounce size) dark red kidney beans, rinsed and drained
3 pounds cooked chicken breast, diced
shredded cheese, for garnish
sour cream, for garnish
tortilla chips, for garnish

Directions

Heat the oil in a 5-quart (or larger) pan over medium heat.

When the oil is hot, add the onions, bell pepper, jalapeno, and garlic. Cook, stirring frequently, until the onions are soft.

Stir the water, chicken base, lime juice, sugar, cornstarch, cumin, chili powder, paprika, basil, cilantro, cayenne, and oregano into the onion mixture. Stir in the tomatillos, green chilies, beans, and chicken. Bring to a boil then reduce the heat to a simmer. Let cook for 10 minutes, stirring occasionally.

Serve the southwest chicken chili hot, topped with shredded cheese, sour cream, and tortilla chips.