

Caribbean Chicken Chili

From: Patricia Gabarra-Koller (Porsche Club, Milwaukee Region)

Tasty, tangy, sweet and nutritious. An adapted combination of flavors from Mexico (green salsa-tomatillos, cumin, coriander, garlic, lime) and Jamaica (Pickapeppa sauce). Serve with corn bread and sour cream to turn it into U.S.-style comfort food.

Recipe Details

Makes: 1 crockpot
Prep Time: 30
Cook Time: 30
Ready In: 60
Servings: 10

Ingredients

- 4 chicken breasts, skinless, cooked and shredded (*) (or a package of chicken thighs, deboned, skinless, diced)
- 7 large garlic cloves (minced)
- 6 large shallots (sliced and chopped)
- 5 cups chicken broth
- 2-3 x 8 oz cans (**) of green Mexican salsa (flavored with lime and cilantro) (can substitute with chopped tomatillos, about 1 lb)
- 2 x 16 oz cans baby butter beans (or white cannellini beans)
- 2 x 15 oz cans pinto beans - Southern Style (flavored with bacon) (if bacon-flavored not available, be sure to add chipotle chili powder for the smoky flavor and omit other hot ingredients, or add smoky bacon)
- 1 x 15 oz black eye peas (with Jalapenos for an extra kick)
- 1 x 4 oz can mild green chilies (optional, for color)
- 2 tsp cumin powder
- 2 tsp coriander powder
- 1 tsp oregano, dried
- 2-3 Tbsp sugar
- 2 Tbsp garlic powder
- 1 Tbsp onion powder
- 3 Tbsp Pickapeppa sauce (***)
- 1 Tbsp salt (to taste)
- 1/2 Tbsp white pepper (to taste)
- 1 lime (juice only) (to taste)
- Olive oil

(*) shredding the chicken will make it thicker

(**) 3 cans of salsa instead of 2 will make it soupier

(***) Pickapeppa sauce is sweet and tangy, not hot. You can find it next to the hot sauces in the condiment aisle.

Directions

1. A. If using chicken breasts: cook in chicken broth until no longer pink.
2. Remove from broth and when cool enough, shred it with a fork. Reserve the broth.
3. B. If using chicken thighs: dice them, sauté them in olive oil until golden, and set aside.
4. Sautee the shallots and garlic in olive oil, until golden.
5. Add the chicken and 2 of the 3 cans of green salsa (or equivalent amount of chopped tomatillos).
6. Add the sugar and seasoning powders (except the Pickapeppa sauce, salt and white pepper).
7. When it is all mixed, add enough chicken broth to cover it all.
8. Bring to a boil and simmer for 10 minutes (or until the chopped tomatillos are soft, about 20 min).
9. Add the beans.
10. Add the mild green chilies, if used.
11. Adjust consistency with the remaining chicken broth (or the 3rd can of green salsa).
12. Adjust flavor to taste with Pickapeppa sauce, salt and white pepper.
13. Adjust the tanginess with the lime juice, to taste. It will give it a lot of freshness.

Serve with corn bread and sour cream.