

Chicken + Sausage White Bean Chili

HERE'S WHAT YOU'LL NEED

1 can (15 oz) canellini beans (rinsed)	1-1/2 tablespoons chili powder
1 can (15 oz) great northern beans (rinsed)	1-1/2 tablespoons ground cumin
1 red pepper	1 teaspoon ground coriander
1/2 sweet onion	1-1/2 tablespoons oregano
4 chipotle peppers	1 lb chicken breast (cubed)
3 tablespoons minced garlic	2/3 lb chicken sausage (sliced into 1/2 inch thick rounds)
1 teaspoon black pepper	2-1/2 cups chicken stock
1 teaspoon salt	olive oil

LET'S GET STARTED

1. Toss the chicken and sausage with olive oil over medium high heat in the pot you will use to stew your chili.
2. Chop your pepper and onion. Add with garlic to the meat mixture once they chicken is cooked through.
3. Add beans, seasonings, and chicken stock. Stir thoroughly and turn heat down to low.
Stew the chili for as long as desired.
4. Prepare tortilla crisps for garnish by cutting corn tortillas into to 1/2 inch wide strips. Broil for 7 minutes after tossing with olive oil and salt.
5. Serve chili over rice with sour cream, cheese, and tortilla crisps.