



Cookoff Chili

Yields: 15-20 servings

Total time: 2 hours

One of the mainstays of an office? The conference room. Sometimes fun, other times deadly (many a job has been lost in one of these places). One of the mainstays of the office party? Chili, baby. And we've got a dynamite chicken version, which is great to have in your skill set. This dish is great for a lot of people, and if you've got some people in the office who don't eat beef or pork, it still pleases everyone (like your office closing early, or that pain in the ass from accounting putting in their two-week notice). The flavor here brings some brightness, tang and that chili goodness that can be made in advance of your company pig-out day. Served with white corn chips, fresh diced red onion for crunch and a little garlic sour cream, this chili takes your party to the next level. After all, we're creative problem solvers and troublemakers, and this dish is the best kind of trouble. It's what we call one of those "good problems."

Ingredients (yields 15-20 servings)

- 2 Tbsp butter
- 1 lb of ground up chicken
- 1 whole rotisserie chicken, shredded (white and dark meat) and all the juices/fat from the bag reserved
- 1 lb of grilled chicken breasts, cut into cubes (we coated ours with Adobo seasoning and grilled, you can also marinate it in a lemon-garlic or southwest-style marinade)
- ¼ lb duck fat
- 4 16-oz cans of Caribbean-spiced black beans (do not drain)
- 1 Tbsp chipotle chili powder
- ½ C of banana peppers, mashed up in a food processor
- 1 Tbsp chili powder
- 1 tsp ground cumin
- 1 Tbsp Adobo seasoning
- 1 Tbsp olive oil
- 1 red bell pepper, diced
- ½ a white onion, diced
- 6 cloves garlic, peeled and minced
- 2 C chicken stock (more left on the side to add as needed)
- 1 15 oz can fire-roasted diced tomatoes
- 1 15 oz can of tomato paste
- 1 C salsa Verde (store bought or recipe below)
- Salt and pepper to taste
- 1 Tbsp chives
- White corn tortilla chips for serving
- Garlic honey sour cream (directions below) for serving
- Chopped cilantro or green onions for garnish serving

Ingredients for Salsa Verde



- 1 lb tomatillos with the husks removed
- 2 jalapeño peppers, diced, seeds and ribs removed
- 2 cloves garlic, peeled
- 1/2 C fresh cilantro leaves
- 1/3 C diced white onion
- 1 Tbsp lime juice
- 1 tsp Kosher salt, or more to taste

Directions for Salsa Verde

- Preheat oven to 425
- On a foil lined baking sheet, roast the ¾ of the tomatillos and all the peppers for 15 minutes
- Add all roasted and raw ingredients to a blender and blend until chunky but broken up, about 2 minutes
- Taste, season with salt and pepper, and refrigerate until ready to use it

Ingredients for Garlic Honey Sour Dream

- 1 C Sour cream
- ½ Tbsp granulated garlic
- 1 Tbsp honey

Directions for Garlic Honey Sour Cream

- Mix all ingredients evenly (we like using a food processor for best results, or a hand mixer)

Directions

- Preheat your oven to 375
- Shred the roasted chicken (eat the skin as a snack), add the chicken grease to the pot, cube up the breasts
- In a large pot, add in the reserved grease from the baked chicken and the butter, and heat over medium/high until the butter melts
- Add in the ground chicken and stir until cooked through
- Add in all the other ingredients (except chips, sour cream and cilantro/green onion garnish)
- Cook on medium low for at least 2 hours, and then on simmer for an hour
- While cooking, if it gets too thick, add a little more chicken stock
- When you're ready to serve, scoop some in a bowl
- Add a dollop of the garlic honey sour cream



- Stick a few chips into the mix, and garnish with cilantro/green onions
- Mix it all up and take a big ol' bite!