

# Arcadia's Kitchen Chili Verde

White Beans, Chickpeas, Chicken and Arcadia's Kitchen Salsa Verde



San Antonio, Texas has a long, colorful and storied street food tradition, dating back to the 1860's plazas, where the first street food pioneers known as The Chili-Queens became iconic and legendary fixtures of the city.

They literally invented Tex-Mex and what would become the official state food: chili con carne, one of the many culinary legacies of those street food pioneers who supplemented their families' income by cooking and selling food as our grandmother and inspiration Arcadia herself did.

This hearty White Bean Chicken Chili Verde is an easy to make and comforting one pot meal is simmered in cumin spiced chicken stock base.

Serves 4-6 Cooking Time: 20-25 minutes

## Ingredients:

1 Arcadia's Kitchen Salsa Verde (heat level of your choice)

2 19 Oz cans of Cannellini Beans (4 cups) rinsed and drained

2 19 Oz cans of Chickpeas (4 cups) rinsed and drained

1 Cup of Celery, finely chopped

2 Medium size Onions (2 cup) finely chopped

1 Green bell pepper (1 cup) finely chopped

1/2 Cup of fresh cilantro, chopped

4 Cups of shredded chicken (skin and bones removed)

4 Cups of chicken or vegetable stock

1 1/2 Teaspoons of Cumin

4 Tablespoons of olive oil

2 Teaspoons of Sea Salt

**For serving** (optional)

Chopped avocado

Fresh cilantro

Sour Cream

Tortilla strips (corn tortillas cut into thin strips, mixed with little olive oil and sea salt then baked at 350 F until golden brown)

**Instructions:**

1. Coat the bottom of a large pot with olive oil and place over medium heat. Add onion, celery and green pepper. Sauté until softened and onions are translucent, about 5 minutes.
2. Add the cumin, beans, Arcadia's Kitchen Salsa Verde and stock. Raise heat to high and bring to a simmer; transfer 1 cup of the mixture to a blender and blend until smooth. Return it to the pot and mix well, add the chicken, sea salt, cilantro and lower heat and allow to simmer, uncovered for 10 minutes
3. Divide into bowls and top with your choice of toppings.

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