



CHORIZO CHICKEN CORN CHILI



Hearty chili made with chopped chicken, crumbled chorizo, chihuahua cheese, beans, tomatoes and spices, topped with **Spicy Breaded Corn Nuggets with Jalapeños** and garnished with chihuahua cheese and scallions. Yield: 8 Servings

Chorizo Chicken Chili Ingredients:

24 Each	Spicy Breaded Corn Nuggets with Jalapeños [#0241720], Prepared According To Package Directions	1-28 Oz. Can	Tomatoes, Diced
2 Tbsp.	Vegetable Oil	1-4 Oz. Can	Green Chiles, Diced
½ Each	White Onion, Diced	Garnish	Chihuahua Cheese, Shredded
2 Each	Garlic Clove, Minced	Garnish	Cilantro, Chopped
1 ½ lb.	Chicken Breast, Diced		
1-7 Oz. Package	Chorizo Sausage, Crumbled		
To Taste	Salt & Black Pepper		
½ Each	Lime, Juiced		
2 Cups	Water		
1-30 Oz. Can	Chili Beans		

Spice Blend Ingredients:

1 tsp.	Cumin, Ground
2 Tbsp.	Chili Powder
1 tsp.	Garlic Powder
1 tsp.	Smoked Paprika

Directions:

1. In a small mixing bowl, mix together the cumin, chili powder, garlic powder and smoked paprika with a fork to make the spice blend.
2. Heat the vegetable oil in a large saute pan on medium-high heat.
3. Add in the white onion and garlic, then saute for 3-5 minutes, or until the onion is translucent.
4. Add in the chicken breast and spice blend, then cook for about 3 minutes, or until the chicken has browned.
5. Add in the chorizo, salt and black pepper and cook for another 2-3 minutes.
6. Deglaze the pan with lime juice, then pour in the water, chili beans, tomatoes and green chiles.
7. Simmer for another 15-20 minutes, or until reduced to a stew-like consistency.
8. Top each serving with an even amount of **Spicy Breaded Corn Nuggets with Jalapeños**.
9. Garnish with chihuahua cheese and cilantro.