



Enchilada Chicken Chili

Recipe By KAITLYN BAKER

SERVES: 4-5

INGREDIENTS:

- ☐ 2 cups shredded chicken
- ☐ 2 cups red enchilada sauce
- ☐ 1 (15 oz.) can black beans
- ☐ 1 (15 oz.) can corn, drained
- ☐ 4 cups chicken broth
- ☐ 1 onion, chopped
- ☐ 2 cloves garlic, minced
- ☐ 1 tsp. chili powder
- ☐ 1 tsp. ground cumin
- ☐ 1 tsp. paprika
- ☐ 1 cup shredded cheese
- ☐ fresh cilantro, lime, and jalapeño, for garnish

DIRECTIONS:

- ☐ 1. In a large pot, sauté onions and garlic until fragrant.
- ☐ 2. Add chicken broth and enchilada sauce, shredded chicken, black beans, and corn. Season with chili powder, cumin, and paprika. Simmer for 20-25 minutes.
- ☐ 3. Add cheese and stir until melted.
- ☐ 4. Garnish with fresh cilantro, lime, and jalapeno before serving, if desired.

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