

# Green Chicken Chili

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**Category: entree**

**Servings: 6-8**

**Preparation Time: 40 min**

**Cooking Time: 75 min**

## **A note before you start:**

This is a very forgiving recipe! I've added several vegetables to it as well as thickening it up a bit as I like a "stick to your ribs" chili. Although I use both rotisserie chicken and ground chicken you can use one or the other and it would still be very good.

## **Ingredients:**

**1 lb of ground chicken**

**Meat from one rotisserie chicken shredded or diced into bite size pieces**

**1 large yellow onion diced**

**1 small zucchini**

**1 yellow pepper**

**2 cups of packed fresh spinach**

**1 jalapeno pepper**

**2 cloves of garlic**

**1 tsp of ground cumin**

**1 tsp of ground coriander**

**1 15 oz jar of salsa verde**

**4 cups of chicken broth/stock**

**2 cans of cannellini beans, drained and rinsed**

**1/2 cup of mascarpone**

**2 Tbsp of olive oil**

**4 Tbsp of room temperature butter**

**3 Tbsp of flour**

**Assorted toppings of your choice**

**Step 1: Dice the onion and the yellow pepper. Cut the zucchini in half and then each half in half and slice. Remove the seeds from the jalapeno and dice it finely. Set the vegetables aside.**

**Step 2: Heat 1 Tbsp of olive oil in a Dutch oven over medium-high heat. Add the ground chicken and use a wooden spoon to break apart the meat as it browns. Remove the chicken to a separate plate.**

**Step 3: Heat the remaining Tbsp of olive oil in the Dutch oven reducing the heat to medium. Add the onion, yellow pepper and the jalapeno pepper. Cook, stirring often until the onions are tender, about 5-6 minutes. Add the zucchini and continue cooking for 2 minutes. Stir in the minced garlic, cumin and coriander and cook for another 2 minutes until the spices are fragrant.**

**Step 4: Add the chicken broth, salsa verde, both types of chicken and the spinach. Add salt and pepper to taste and bring to a low boil, then reduce the heat and simmer for 1 hour stirring occasionally.**

**Step 5: In a small mixing bowl, mash the softened butter and add the flour and mix together to form a roux. Mix well.**

**Step 6: Stir in the drained, rinsed beans and the mascarpone and simmer gently until the mascarpone is incorporated. If the chili is too thin for your liking, gently incorporate the roux mix until the desired thickness.**

**Buon Appetito!**



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