



## Chicken Chili

- 2 Tbsp. olive oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 (14.5 oz.) can chicken stock
- 1 (18.75 oz.) can tomatillos, drained and chopped
- 1 (16 oz.) can diced tomatoes
- 1 (7 oz.) can diced green chilies
- 1/2 tsp. ground coriander
- 1/4 tsp. ground cumin
- 2 ears fresh corn or canned corn
- 1 lb. diced, cooked chicken meat
- 1 (15 oz.) can white beans
- salt and black pepper to taste

Heat oil and cook onion and garlic until soft. Stir in chicken stock, tomatillos, tomatoes, chilies and spices. Bring to a boil and then simmer for 10 minutes. Add corn, cooked chicken and beans; simmer 5 minutes. Season with salt and pepper to taste.

