

Chicken Chili with Butternut Squash

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Chili, Soups

Servings: 8 (Scaled 2x) **Source:** Maria Maroney - Cooking Light - October 2015

INGREDIENTS

- 6 tbsp olive oil, divided
- 4 cups cubed, peeled squash (1/2 inch cubes)
- 4 tsp minced garlic, divided
- 4 cups chopped yellow onion
- 2 cups chopped red bell pepper
- 1 tbsp minced jalapeno pepper
- 2 tsp ground cumin
- 2 tsp dried oregano
- 2 tsp fresh ground black pepper
- 1 1/2 tsp kosher salt
- 1 tsp crushed red pepper
- 12 cups (6 lb.) unsalted chicken broth
- 4 14 oz cans cannellini beans (rinsed, drained and divided)
- 6 cups shredded chicken breast (rotisserie chicken works fine)

Garnish:

- 6 tbsp finely cilantro
- 2 tsp grated lime rind

DIRECTIONS

1. Heat large dutch oven over medium-high heat and add 2 tbsp oil to pan, swirl to coat. Add squash, saute 8 minutes or until lightly browned on all sides. Remove squash and set aside.
2. Add remaining 1 tbsp oil to pan. Add 2 tsp garlic, onion and next 7 ingredients (through crushed red pepper). Saute 6 minutes or until veggies are tender. Add stock and bring to a boil. Scrape pan to loosen brown bits. Reduce heat to medium and simmer, uncovered, 10 minutes.
3. Place 1 cup beans in a small bowl and mash with a fork. Add mashed beans, remaining beans and reserved squash to the pan. Cook 3 minutes, then stir in chicken and cook until thoroughly heated (another 2 minutes).
4. Combine remaining cilantro and lime rind in a small bowl and garnish with mixture.