



Marta's Chicken & Green Chile Stew

(Serves 12-16)

Ingredients:

2 tablespoons olive oil
2 cloves garlic, minced
2 medium onions, diced
2 teaspoons salt
2 teaspoons ground black pepper
8 skinless, boneless chicken breasts
8 cups chicken stock
2 (15-ounce) cans white beans, undrained
1 (16 ounce) jar of salsa verde, preferably organic
2 teaspoons dried Mexican oregano
2 teaspoons fresh Mexican oregano, chopped
2 teaspoons ground cumin
1 teaspoon ground chipotle pepper
2 shakes of Tabasco (or to taste)

Suggested toppings: fresh, chopped cilantro, lime wedges for squeezing, peeled and sliced avocado, and shredded Mexican cheese.

Directions:

Heat the olive oil in a large stockpot set to medium heat. Add in the garlic, onions, salt and pepper. Cook until onions have softened. Place the chicken breasts into the pot, and continue to cook over medium heat, being sure to sear both sides. Pour in the chicken stock and cook until the chicken is tender, about 20 minutes.

Remove the chicken and place on a cutting board. Allow to cool slightly, and then, using two forks, shred the meat.

Return the shredded chicken to the pot, followed by the beans with their liquids, salsa verde, dried oregano, fresh oregano, cumin, and chipotle pepper. Stir well. Reduce heat to low and simmer for an hour.

Add the Tabasco and adjust seasonings to your taste.

Serve with fresh cilantro, lime wedges, fresh avocado slices, and shredded cheese.

Marta serves this right away, but confesses that serving it the next day makes it even better! Like any good stew, time is a great flavor builder!