

SMOKY CHORIZO & CHICKEN CHILI

Unlike Mexican chorizo, Spanish chorizo is dry-cured and gives a mild, spicy-sweetness to flavourful chili that is also accented with smoky paprika and chipotle pepper.

PREP TIME: 15 MIN COOK TIME: 60 MIN
TOTAL TIME: 75 MIN YIELD: 6-8 SERVINGS (8 CUPS/2L)



INGREDIENTS:

1 tbsp (15 mL)	olive oil
1 large	onion, chopped
1 cup (250 mL)	chopped Spanish chorizo sausage
1 lb (500 g)	lean ground chicken or turkey
2 tbsp (30 mL)	fine cornmeal (optional)
1 tsp (5 mL)	each dried oregano, smoked paprika and chipotle chili powder
1/2 tsp (2 mL)	each salt and pepper
1	yellow pepper, diced
1 small	sweet potato, peeled and diced
1 can (28 oz/796 mL)	diced tomatoes
1 can (19 oz/540 mL)	mixed beans, drained and rinsed
1 cup (250 mL)	chicken broth



METHOD:

Heat oil in a Dutch oven set over medium heat. Add onion and chorizo and cook for 6 to 8 minutes or until lightly browned.

Crumble in chicken and cook, breaking up with a spoon.

Add yellow pepper, sweet potatoes, cornmeal (if using), oregano, paprika, chili powder, salt and pepper. Stir well. Stir in tomatoes, beans and broth. Bring to a boil. Simmer for 45 minutes or until thickened.

Tip: Cornmeal helps to thicken the chili but it can be omitted.



PAIR WITH:
LE23 TEMPRANILLO SHIRAZ

