



White Bean and Chicken Latin Sofrito Chili

Yield: 6 servings

INGREDIENTS	MEASUREMENTS
Olive oil	2 Tbsp
SupHerb Farms Fresh Frozen Onion Yellow Roasted	½ cup
SupHerb Farms Fresh Frozen Garlic Minced	2 Tbsp
SupHerb Farms Fresh Frozen Bell Pepper Red Roasted Diced	¼ cup
SupHerb Farms Fresh Frozen Bell Pepper Green Roasted Diced	¼ cup
SupHerb Farms Fresh Frozen Bell Pepper Yellow Roasted Diced	¼ cup
SupHerb Farms Fresh Frozen Onion Green	¾ cup
Ground chicken	2 lbs
SupHerb Farms Fresh Frozen Latin Sofrito Paste	½ cup
Frozen corn, thawed	1 ½ cups
Flour	3 Tbsp
Low sodium chicken stock	4 cups
Cannelloni beans, drained and rinsed	30 oz
Red pepper flakes	1 tsp
Salt	1 tsp
Pepper	1 tsp
SupHerb Farms Fresh Frozen Cilantro Large	¼ cup
Queso fresco, crumbled	¼ cup

PREPARATION

1. Add oil to a large heavy bottom saucepan or Dutch oven, and heat on medium-high.
2. Add SupHerb Farms Fresh Frozen Yellow Onion, Garlic, Red Bell Pepper, Green Bell Pepper, Yellow Bell Pepper and Green Onion. Cook for 5 minutes until the onion is translucent.
3. Add the chicken and break apart. Cook for 8 minutes. Stir often.
4. Add SupHerb Farms Fresh Frozen Latin Sofrito Paste and corn and stir.
5. Add the flour and stir.
6. Add chicken stock and beans and stir.
7. Bring mixture to a simmer and cook for 55 minutes.
8. Add SupHerb Farms Fresh Frozen Cilantro and stir.

TO SERVE

Serve immediately in bowls and top with queso fresco.