

# BBQ CHICKEN CHILI

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 8 servings

2 tablespoons olive oil  
1 cup red or yellow onion, diced  
2 garlic cloves, minced  
1 ½ tablespoons smoked paprika  
1 tablespoon plus 2 teaspoons chili powder  
1 tablespoon ground cumin  
½ teaspoon black pepper  
1 teaspoon kosher salt  
Pinch of red pepper flakes  
12 ounces cooked boneless skinless chicken, shredded  
1 12-ounce jar roasted red peppers in water, drained and chopped  
1 ½ cups canned cannellini beans, rinsed and drained  
1 ½ cups canned kidney beans, rinsed and drained  
1 cup corn  
3 cups chicken stock  
28 ounce can diced or crushed tomatoes  
½ cup barbecue sauce  
Optional toppings: cheddar cheese, scallions, sour cream, and crispy tortilla

## Directions:

- Heat a large pot over medium heat and add olive oil, onion, and garlic
- Cook until soft, about 5 minutes
- Add paprika, chili powder, cumin, black pepper, salt, and red pepper flakes
- Stir and cook for 2-3 more minutes
- Add the chicken, red peppers, beans, corn, chicken stock, tomatoes, and barbecue sauce, stirring to combine
- Cover the pot, lower the heat to medium low, and cook for 20 minutes
- Remove the lid and taste, adjusting the seasoning if needed
- Cover and cook another 10 minutes
- Ladle the chili into bowl and top with toppings, optional