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# Tex-Mex Chicken Chili with Lime

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 45 minutes

**1 tablespoon butter**  
**2 tablespoons olive oil**  
**1 large white onion, sliced**  
**1 medium red onion, diced**  
**1 poblano or bell pepper, seeded and diced**  
**1 red or green jalapeno pepper, seeded and diced**  
**1 large sweet potato, peeled and chopped**  
**2 teaspoons ground cumin**  
**2 teaspoons chipotle powder**  
**2 teaspoons Kosher salt**  
**3 cloves garlic, minced**  
**2 cans (16 ounce ea) navy beans, drained**  
**1 bottle (12 ounce) white ale**  
**4 cups rotisserie chicken, shredded**  
**4 cups chicken broth**  
**Lime Cream (see recipe under "sauces/ cooking")**  
**fresh cilantro (for topping)**  
**scallions (for topping)**  
**lime wedges (for topping)**  
**Green Chile Cheese Toast (see recipe under "side dishes/ misc")**

In a Dutch oven over medium heat, melt the butter with the oil. Add the white onion, red onion, poblano pepper, jalapeno pepper, sweet potato, cumin, chipotle powder and salt. Cook until translucent, stirring often, about 8 minutes. Add the garlic and cook for 30 seconds.

Stir in the beans and ale. Cook for 5 minutes or until the liquid is reduced by half. Add the chicken and broth. Bring to a boil over high heat.

Reduce the heat to medium-low. Simmer for 30 minutes until thickened.

Serve with the desired toppings, Lime Cream and Green Chile Cheese Toast.

## **Soup, Stew and Chili**

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*Per Serving (excluding unknown items): 269 Calories; 6g Fat (20.9% calories from fat); 15g Protein; 39g Carbohydrate; 14g Dietary Fiber; 4mg Cholesterol; 878mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 Fat.*