

# *Eat Your Heart Out Edibles* ♥

Personal Chef Service and Made-to-Order Bakery

*"Eat Hearty Without the Headache!"*



## *Chef Angela's Creamy Apple Chicken Chili*

*Yield:* 8 hearty servings

### **INGREDIENTS:**

4 TBS extra-virgin olive oil  
2 pounds shredded chicken breast (pre cooked)  
4 teaspoons chili powder  
1 TBS oregano  
2 teaspoons ground cumin  
2 TBS each garlic and onion powder  
Salt and pepper  
2 apples, cut into 1/2-inch cubes  
1 onion, chopped  
4 TBS butter  
1/4 cup flour



2 cups chicken broth  
3/4 cup milk  
2- 15 ounce cans pinto or white beans, rinsed  
2 cups shredded monterey jack cheese (about 8 ounces)  
Chopped scallions, for serving

### **DIRECTIONS:**

- ♥ In a medium-sized pot, heat olive oil over medium-high heat. Add the apples and onion and cook, stirring, until softened, 6 minutes
- ♥ Add the pre-cooked, shredded chicken, chili powder and cumin and oregano, garlic and onion powder. Allow to cook for 3-4 minutes, then transfer to a bowl.
- ♥ In the same pot, melt the butter over medium-low heat. Whisk in the flour for 1 minute; whisk in the chicken broth and milk until thickened, 3 minutes.
- ♥ Stir in the chicken apple mixture and beans, bring to a simmer, then stir in the cheese.

Serve with scallions on top and enjoy!

Compliments of Eat Your Heart Out Edibles

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