

Seafood Chili

Jacob · 29/09/2024

**Prep Time**

2 hrs 5 mins

Difficult

Medium

Servings

8

Description

A twist on classic chili with fresh veggies and lots of seafood seasoned with chili and lime and lots of garlic

Ingredients

- - ¼ cup butter - 4 fresh tomatoes
- diced - 2 bell peppers
- chopped into 3/4 inch pieces - 2 heads garlic
- crushed - 3 green onions
- chopped - 1 (8 ounce) can kidney beans
- drained - 1 (8 ounce) can baby corn
- drained and cut into bite-size pieces - 2 stalks celery
- chopped - 1 tablespoon chili powder
- or to taste - 1 dash lime juice
- or to taste - 1 (16 ounce) can whole peeled tomatoes
- with liquid - ½ pound cooked crabmeat - 1 pinch brown sugar
- or as needed (Optional) - 1 (7 ounce) can hearts of palm
- drained and cut into bite-size pieces - 1 pound jumbo shrimp - peeled
- deveined
- and tails removed - 1 pound sea scallops - sea salt and freshly ground black pepper to taste

Instructions

1. Melt butter in large stockpot over medium-low heat; add tomatoes
2. bell peppers
3. garlic
4. and green onions. Cook and stir frequently until tomatoes have nearly liquefied
5. 30 minutes to 1 hour. Stir kidney beans
6. baby corn
7. and celery into the tomato mixture; add chili powder and lime juice and season with salt and ground black pepper. Cover and cook on low
8. stirring occasionally
9. until celery is soft but still has texture
10. about 1 hour. Stir crab meat and canned tomatoes with liquid into kidney bean mixture
11. breaking up tomatoes in thirds with a wooden spoon. Season with salt and pepper; add brown sugar if chili tastes too salty. Stir shrimp
12. scallops
13. and hearts of palm into chili; cook until shrimp are bright pink on the outside and the meat is opaque
14. 2 to 3 minutes. Cook's Note I find that like many good soups and stews
15. chili relies heavily on personal preference regarding spices
16. seasonings
17. textures
18. and an abundance of ingredients. Customize it however you think is best!! I like chili with only a small amount of beans
19. hence the amount called for. You can save effort on seasoning by adding a chili seasoning packet. For this recipe
20. I have found that substituting a fajita seasoning packet works wonderfully. For more even distribution
21. halve the scallops and shrimp if desired.