



Buffalo Chicken Chili

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

10

Description

I won a blind taste test chili cookoff with this Buffalo chicken chili against nine traditional beef chilis Garnish with shredded TexMex cheese crushed corn chips and sour cream

Ingredients

- - 1 tablespoon extra-virgin olive oil - 2 tablespoons butter - 2 pounds ground chicken breast - 1 large carrot
- peeled and finely chopped - 1 large onion
- chopped - 3 stalks celery
- finely chopped - 5 cloves garlic
- chopped - 5 tablespoons chili powder - 2 tablespoons ground cumin - 1 tablespoon ground paprika - salt and pepper to taste - ½ cup hot buffalo wing sauce (such as Frank's® REDHOT Buffalo Wing Sauce)
- or to taste - 2 (15 ounce) cans tomato sauce - 1 (15 ounce) can crushed tomatoes - 1 (15 ounce) can white kidney or cannellini beans
- drained - 1 (19 ounce) can red kidney beans
- drained

Instructions

1. Heat olive oil and butter in a large pot over medium-high heat. Place chicken in the pot. Cook and stir until chicken is no longer pink
2. 7 to 10 minutes. Stir in carrot
3. onion
4. celery
5. garlic
6. chili powder
7. cumin
8. paprika
9. salt
10. and pepper. Cook and stir until onion is translucent and carrots begin to soften
11. 3 to 4 more minutes. Stir in hot sauce
12. tomato sauce
13. crushed tomatoes
14. and white and red kidney beans. Bring to a boil
15. then simmer over medium-low heat until vegetables are tender and flavors have blended
16. about 1 hour.