



Spicy Creole Chili

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

Andouille sausage and ground chicken simmered together with Cajun spices green bell pepper and zesty tomatoes for a twist on a spicy chili

Ingredients

- - 1 tablespoon Pure Wesson® Vegetable Oil - 1 pound ground chicken - 12 ounces andouille sausage
- cut into 1/2-inch slices - 2 teaspoons chili powder
- divided - 2 cups chopped white onion - 1 ½ cups chopped green bell pepper - 1 tablespoon finely chopped garlic - 1 teaspoon ground cumin - 1 teaspoon paprika - 1 teaspoon salt - 1 (28 ounce) can Hunt's® Crushed Tomatoes - 1 (15 ounce) can black beans
- drained
- rinsed - 1 (10 ounce) can Ro*Tel® Hot Diced Tomatoes with Habaneros
- undrained - 1 teaspoon Sour cream and chopped parsley

Instructions

1. Heat oil in a large saucepan over medium-high heat. Add ground chicken
2. sausage
3. and 1 teaspoon chili powder; cook 5 to 7 minutes or until chicken is no longer pink. Remove meat mixture from saucepan; set aside. Add onion
4. pepper
5. and garlic; cook 5 minutes or until tender
6. stirring occasionally. Add cumin
7. paprika
8. salt
9. and remaining 1 teaspoon chili powder; cook 1 to 2 minutes more or until spices are fragrant. Return cooked meat mixture to saucepan; stir in crushed tomatoes
10. black beans
11. and undrained diced tomatoes. Bring to a boil. Reduce heat and simmer 10 minutes or until mixture is hot. Top each serving with sour cream and parsley if desired. Cook's Tips: For extra heat
12. add a few dashes of hot sauce.