

CHICKEN CHILI

Ingredients:

8 C chopped yellow onions (6 onions)
¼ C good olive oil, plus extra for chicken
¼ C minced garlic (8 cloves)
4 red bell peppers, cored, seeded, and large-diced
4 yellow bell peppers, cored, seeded, and large-diced
2 tsp. chili powder
2 tsp. ground cumin
½ tsp. dried red pepper flakes, or to taste
½ tsp. cayenne pepper, to taste
4 tsp. kosher salt, plus more for chicken
4 28 ounce cans whole peeled plum tomatoes in puree, undrained
½ C minced fresh basil leaves
8 split chicken breasts, bone in, skin on
Freshly ground black pepper

For serving

Chopped onions, corn chips, grated cheddar, sour cream

Directions:

Cook the onions in the oil over medium-low heat for 10 to 15 minutes, until translucent. Add the garlic and cook for 1 more minute. Add the bell peppers, chili powder, cumin, red pepper flakes, cayenne, and salt. Cook for 1 minute. Crush the tomatoes by hand or in batches in a food processor fitted with a steel blade (pulse 6 to 8 times). Add to the pot with the basil. Bring to a boil, then reduce the heat and simmer, uncovered, for 30 minutes, stirring occasionally.

Preheat the oven to 350 degrees.