



## Slow Roasted Chicken Chorizo Chili

Serves 10-12

### Ingredients

3 boneless skinless chicken breasts, cubed  
4 chicken thighs, bone in, skin on, ultimately cubed  
4 Tbsp Baking soda  
3 Tbsp Salt

3 cloves garlic, diced  
1 large onion, diced  
3 links fresh chorizo, removed from casing and broken apart  
Olive oil

#### Spice Set

1 Tbsp Smoked Paprika  
2 1/2 Tbsp Paprika  
2 Tbsp Cumin, ground  
1/2 tsp Cayenne Pepper  
1 tsp Black Pepper  
2 Tbsp Cinnamon

#### Herb Set

1 Tbsp Garlic Powder  
1 Tbsp Onion Powder  
2 1/2 Tbs Oregano  
1 Tbsp Thyme  
1 Tbsp Coriander, ground

2 cans 28 oz. Whole San Marzano Tomatoes  
2 cans Tomato Paste  
1 10 oz. can Rotel® Diced Tomatoes & Green Chilies, Mild (use Original for more heat)  
1 Chipotle Pepper in Adobo, chopped plus 2 Tbsp Adobo Sauce

Black Beans - 1 can 15.5 oz., drained and rinsed  
Great Northern Beans - 1 can 15.5 oz., drained and rinsed  
Kidney Beans - 1 can 15.5 oz., drained and rinsed  
White Hominy- 1 can 15.5 oz., drained and rinsed

1 can Chicken broth  
Water, if needed  
1 can Tomato Paste

1/4 cup Apple Cider Vinegar

Fresh Cilantro leaves, chopped  
Sour Cream  
Shredded cheddar  
Pickled Jalapeño Slices

## Preparation

Combine baking soda and salt in a small bowl. Set aside.

Cut up chicken breasts into 1-inch chunks. Place in a large bowl. Remove skin and bone from the thighs. Place skin and bone in with the breast meat, Cut thigh meat into 1-inch chunks. Pour in Baking soda and salt about a 1/4 at a time. Toss and repeat until all the chicken is coated. Set aside for 20 minutes to allow meat to tenderize.

Combine the Spice Set in a small bowl. Set aside. Combine the Herb Set in a small bowl. Set aside. Dice the onion, crush and dice the garlic. Set aside.

Place your 5-quart dutch oven (enameled cast iron or cast iron is best) over medium-high heat until hot. Layer a thin coat of olive oil on the bottom of the pan. Brown the chicken in batches, so you do not crowd and steam the meat. You are just browning the outside. Remove the chicken once browned (may still be uncooked on the inside). Set aside and repeat until all the chicken and the skin and bones are cooked and browned. Additional olive oil may be needed. Remove the last batch of chicken from the pan. Hopefully, there is plenty of fond (browned bits) stuck to the pan. This is good. Leave it.

Place the diced onion in the dutch oven and cook for 2-3 minutes. Scrap fond as it loosens. Add in diced garlic and cook until translucent. Cover as needed. Add in the Spice Set and allow to sizzle. The aromatics should fill the room. Stir and do not burn.

### **Are you drinking wine yet? You should. I was.**

Add the chicken and all juices back in the pan. Then add the chorizo breaking apart as you add. Finally, add in the Herb Set. Toss to coat and cook until the chicken and chorizo are cooked through. At this point, you should be in aromatic heaven as all the flavors blend and vaporize. Cover to hold the steam in the pan.

Once the chicken and chorizo are cooked through add the two cans of tomatoes, two cans tomato paste and can of Rotel®. Remove one chipotle from the can, chop and add to chicken along with the two tablespoons of Adobo sauce. Stir to blend. Bring to a bubbling simmer.

Preheat oven to 325 degrees.

Add the drained and rinse beans and hominy to the pan. Gently blend.

### **Let heat and time do their thing.**

Cover and place in oven for 3 hours. Check and stir at the 90-minute mark.

At the end of the three hours. Add in the chicken broth and the last can of tomato paste. Blend. Cover and cook for another hour. At the end of an hour remove the lid and cook for another hour uncovered.

This should be a thick chili. If you prefer it thinner, you can dilute with water.

Total cook time in the oven is 5 hours.

### **Serve.**

Lastly, just before serving blend in the 1/4 cup of apple cider vinegar. Serve hot with cilantro leaves, sour cream, shredded cheddar and pickled jalapeños for optional toppings.

If you are serving at a party you can move the chili to a crock pot to keep it hot throughout the event.