



## **Feelin' Mean, Lean & Green Chili**

(I also adapted the name a bit. It's sort of a family joke.)

### **Ingredients:**

- 8 corn tortillas, divided
- 2 tsp. olive oil, divided
- 1 cup chopped poblano chili peppers
- 1/2 cup chopped onion
- 1 lb. boneless, skinless chicken breasts, cut into 3/4 inch pieces
- 1 tsp ground cumin
- 2 garlic cloves, minced
- 3 1/2 cups chicken or vegetable broth
- 4 cups black eyed peas (or your favorite light colored bean)
- 1 1/4 cups salsa verde
- 1/4 cup snipped fresh cilantro

### **Method:**

- 1.) Preheat oven to 400 degrees. Cut four of the tortillas in half and then into 1/2 inch strips.
- 2.) Toss with 1 tsp. olive oil and spread in a single layer on a baking sheets.
- 3.) Bake for 10-12 minutes, or until crisp. Stirring once. Remove from oven
- 4.) Chop chili peppers (removing seeds and membranes) and onion.
- 5.) Toss chicken with cumin in small bowl.
- 6.) Grate or food process the remaining 4 tortillas.
- 7.) Cook chicken in the remaining 1 tsp. of olive oil for approximately 5 minutes.
- 8.) Add chili peppers and onions and cook until tender.
- 9.) Add in minced garlic, cook additional 30 seconds.
- 10.) Stir in broth, beans, salsa and grated tortillas.
- 11.) Bring everything to a boil, reduce heat and simmer uncovered for 15 minutes.
- 12.) Garnish with freshly snipped cilantro and with the baked tortilla strips

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