Chicken Chili
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Ingredients:
1 Medium onion (chopped)
3 Cloves garlic (minced)
1 Tbsp vegetable oil
½ Lb boneless chicken breast (cut into 1-inch pieces)
2 Tsp sage
1 Tsp cumin
¼ Tsp salt
¾ Cup picante sauce
16 oz can kidney beans (undrained)
¼ Cup dry vermouth
1 Bay leaf
1 Green pepper (cut into ½ inch pieces)
1 Large tomato (seeded, coarsely chopped)

Optional Toppings:
Sour Cream
Cheddar Cheese
Cilantro
Hot sauce

Directions:
1. In large saucepan, cook onion and garlic in oil.
2. Stir in chicken, cook until chicken is no longer pink.
3. Sprinkle sage, cumin, and salt over chicken
4. Stir in picante sauce, beams, vermouth, and bay leaf
5. Bring to a boil, reduce heat. Cover and simmer for 10 minutes.
6. Stir in green pepper and tomato. Simmer uncovered for 10 minutes.
7. Top with any toppings before serving