



Green Potato Chicken Chili:

Scallion oil

1 cup chopped green onions

2 garlic cloves minced

2 T olive oil (for sautéing)

1 cup olive oil for blending

S&P to taste

Pinch crushed red pepper

- 1.) Sauté green onions, and garlic in 2 T olive oil over medium heat, until slightly charred.
- 2.) In a food processor blend with cup of olive oil, pinch crushed red pepper and season to taste with salt and pepper.

Tomatillo sauce

1/2 LB tomatillo (peeled and halved)

2 jalapeños (halved and seeds removed)

1 poblano pepper (halved and seeds removed)

1/2 yellow onion large diced

4 whole garlic cloves

3 T olive oil

1 T kosher salt

1 t black pepper

1/2 cup chopped cilantro

- 1.) Preheat oven to 400 degrees, on a half sheet pan add all ingredients, except cilantro and mix until fully incorporated.
- 2.) After about 20 minutes in the oven, and veggies are browned and caramelized. Place contents in food processor along with cilantro, and blend until smooth consistency; season to taste with salt and pepper.

Soup

2 large russet potatoes (diced)

1 cup chopped yellow onion

2 garlic cloves minced

2 Serrano peppers minced

1 cup small diced celery

4 cups chicken stock

2 T canola oil

2 LB ground chicken

1 t onion powder

1 t garlic powder

1 T kosher salt

1 t black pepper

1 t cumin

1 t dehydrated potato flakes

S&P to taste

Garnish: 1 small diced avocado, shoestring potatoes

1.) Bring Dutch pot to medium high heat, add canola oil, and sauté ground chicken until browned and cooked through, season chicken with 1 T salt, 1 t black pepper, garlic powder and onion powder ; about 8 to 10 mins.

2.) Remove cooked chicken from Dutch oven with slotted spoon, add potatoes season with salt and pepper and cook until slightly translucent and browned, about 6 to 8 mins.

3.) Add remaining vegetables and sauté an additional 5 to 6 minutes until caramelized.

4.) Add tomatillo sauce, chicken sauce, and cumin to Dutch oven; bring to a boil and simmer 20 to 25 mins until veggies tender; thicken to desired consistency with dehydrated potato flakes, and season to taste with salt and pepper.

5.) Serve with diced avocado, shoestring potatoes and scallion oil.

Yields: 6 to 8 servings

