

## Mexican Street Corn Chili from website [aspicyperspective.com](http://aspicyperspective.com)

We tweaked the recipe a little, some I am inserting what we did.

### Ingredients

- 2 teaspoons olive oil
- 1 large sweet onion, peeled and chopped or onion powder
- 4-5 cloves garlic, minced
- 1 large jalapeno, seeded and chopped
- 1/3 cup chopped cilantro
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 1/4-1/2 teaspoon cayenne pepper
- \*\*4 cups chicken broth
- \*1 1/2 pounds boneless skinless chicken breast
- 7-ounces chopped green chiles, mild or medium, or two 4 oz. cans.
- 4 cups fresh corn cut off the cob (about 4-5 cobs) You can also use frozen corn. I thawed and sauteed in butter before adding.
- 2 cups sour cream
- 1 cup shredded pepper jack cheese or Mexican blend.
- 1 tablespoon cornstarch
- 1 lime, juiced
- Salt and pepper Probably 1 1/2 teaspoons. We used low sodium products, so we had to keep trying to get the right amount of salt.
- Possible garnishes: More cilantro or shredded cheese, avocado slices, lime wedges, or tortilla chips

\*We prepared the chicken by putting it in a crockpot with chicken stock and let it cook until it could be easily shredded. We found that the time suggested in the recipe did not allow the chicken to shred very well. After it was shredded, we left it in the chicken stock and refrigerated it overnight so it would absorb more flavor.

\*\*We scooped the shredded chicken out of the stock and used that stock in the chili. Canned or boxed chicken stock can be used if you do not have 4 cups.

## **Instructions**

1. Set a large 6-8 quart soup pot (or dutch oven) over medium heat. Add the oil and chopped onions. Saute the onions for 2-3 minutes, stirring. Then add garlic, jalapeno, cilantro, cumin, oregano, and cayenne pepper. Saute another 2-3 minutes to soften.
2. Add the chicken broth, whole chicken breasts, and chopped green chiles to the pot. Season with 1 teaspoon salt and 1/4 teaspoon ground black pepper. Bring to a boil. Then simmer for 20-30 minutes until the chicken is cooked through.
3. Meanwhile, cut the corn off the cobs and set aside.
4. Use tongs to remove the cooked chicken from the pot. Add the corn, to the pot and stir. Then chop or shred the chicken breasts, and place the meat back into the pot.
5. Stir in the sour cream and shredded cheese. Stir rapidly as you sprinkle the cornstarch over the top of the chili. (Stirring fast helps reduce clumps.)
6. Simmer for 3-5 minutes until the chili base thickens. Then turn off the heat and stir in the lime juice. Ladle into bowls and serve with your favorite garnishes.

**This chili is even better if you make it a day ahead and let it set overnight.**