

Chicken Chili with Pesto



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Swirl in a generous dollop of pesto before serving to liven up this classic white chili.

Ingredients

- 2 teaspoons vegetable oil
- 3/4 cup finely chopped onion
- 3/4 pound skinless, boneless chicken breast, cut into bite-sized pieces
- 1 1/2 cups finely chopped carrot
- 3/4 cup finely chopped red bell pepper
- 3/4 cup thinly sliced celery
- 1/4 cup canned chopped green chiles
- 3/4 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1 (16-ounce) can cannellini beans or other white beans, rinsed and drained
- 1 (14 1/2-ounce) can fat-free, less-sodium chicken broth
- 3 tablespoons Classic Pesto

Preparation

1. Heat oil in a Dutch oven over medium-high heat. Add onion and chicken; sauté 5 minutes. Add carrot, bell pepper, and celery;

sauté 4 minutes. Add chiles and the next 6 ingredients (chiles though broth); bring to a boil.

2. Cover, reduce heat, and simmer 25 minutes. Stir in Classic Pesto.

Classic Pesto

Ingredients

- 2 or 3 peeled garlic cloves
 - 1/4 cup pine nuts
 - 4 cups lightly packed fresh basil leaves
 - 1 cup grated parmesan cheese
 - 3/4 cup extra-virgin olive oil
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- Salt and pepper

Preparation

Put 2 or 3 peeled garlic cloves and 1/4 cup pine nuts in a food processor or blender and whirl until coarsely chopped. Rinse and drain 4 cups lightly packed fresh basil leaves; gently pat dry. Add basil, 1 cup grated parmesan cheese (about 4 oz.), and 3/4 cup extra-virgin olive oil to garlic mixture; whirl until smooth (if using blender, stop to push basil down into blades as needed). Add salt and pepper to taste