Bebop Chicken Chili by Chef JJ Johnson

Ingredients (4 to 6 main-course servings)

- 1 tbsp Olive oil
- 1 large Onion, diced
- 2 tsp Kosher salt, or more to taste
- 2 tbsp Minced garlic
  - 2 Red bell peppers, diced
  - 1 Poblano pepper, diced
- 1 1/2 lbs Ground chicken
- 1/4 tsp Ground cayenne
- 1/2 tsp Chili powder
- 1/2 tsp Garlic powder
- 1/2 tsp Onion powder
- 1 tsp Dried oregano
- 1 tsp Dried thyme
- 2 tbsp Dark brown sugar
- 1 Bay leaf
- 2 tsp Worcestershire sauce
- 1 Can stewed tomatoes (14 5-ounce)
- 2 cups Chicken stock
- 1/2 tsp Freshly ground black pepper, or more to taste
- 1 1/2 cups Spicy Black Beans; or 1 (15-ounce) can black beans, rinsed and drained

Instructions continued on reverse side.

PREP TIME: 15 minutes • COOKING TIME: 1 hour • TOTAL TIME: 1 hour 15 minutes

1. Heat the oil over medium-high heat in a large Dutch oven and add the onion when the oil begins to shimmer. Sprinkle with 1/2 teaspoon of the salt and sauté for about 3 minutes, until the onion is translucent.

2. Once the vegetables are soft, add the chicken and arrange it in an even layer on the bottom of the pot. Stir to crumble the chicken as it cooks.

3. Once the vegetables are soft, add the chicken and spread it evenly on the bottom of the pot.

4. Stir in the remaining ingredients and bring to a simmer. Lower the heat to medium and cover the pot. Simmer the chili to let the flavors meld and the sauce thicken, about 45 minutes. Stir occasionally to make sure the bottom doesn’t burn.

5. Season to taste. Let cool and store in an airtight nonreactive container in the refrigerator for up to 3 days.

6. Chef JJ’s Kitchen Tips: Some dishes taste better the next day. Making and storing the chili a day in advance gives the flavors a chance to meld and blend together to develop a more complex quality.

Instructions continued on reverse side.