

Autumn Chicken Chili

- 2 Tablespoons olive oil
- 2 chicken breasts, roughly 1.5 pounds, cut into ½-inch cubes
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 1 diced pasilla chile, chopped
- 2 fresh roasted Hatch chiles, chopped or 1 small can Hatch green chiles (or if you are lucky enough to find them frozen at your grocery, use those.)
- 2 teaspoons each of cumin, oregano, and chili powder
- 1 teaspoon salt, or to taste
- 4 cups chicken broth
- 2 (15-oz.) cans of white beans (borlottis, or navy beans), rinsed and drained, or 4 cups home-cooked beans
- 1 (16-oz.) can solid pack pumpkin, or 2 cups home-cooked pumpkin

Heat the olive oil in a large soup pot over medium-high heat. Add the chicken and cook until slightly browned and cooked through.

Add the onions and allow to cook till barely translucent, about 5 minutes, stirring occasionally. Add the garlic and allow to cook for another minute or so. Add the pasilla chile and the Hatch chiles and let cook about 2 minutes more.

Add the herbs and allow to become fragrant, 1-2 minutes.

Pour the chicken broth in the pot, scraping the bottom of the pot to loosen the cooked-on bits. Add the pumpkin and stir to incorporate. Heat over medium-low to medium heat until the onion is fully cooked, about 20 minutes. If you are serving immediately, add the beans and heat till warm. If you are serving later, leave the soup on simmer and add the beans just before serving. You don't want them becoming mush!

Bon Appétit!