



Winter Chili made with Rustlin' Rob's Dynamite Chili Fixin's

INGREDIENTS:

- 4 chicken breast
- 1 medium onion
- 2 garlic cloves
- 1tbsp vegetable oil
- 2 (14 oz.) cans chicken broth
- 3 (15.5 oz.) cans cannellini beans, rinsed and drained
- 1 (15.5 oz.) can cannellini beans, rinsed, drained, and mashed
- 2 (4.5oz.) cans chopped green chiles, undrained
- 1 packet [Rustlin' Rob's Dynamite Chili Fixin's \(1.56 oz.\)](#)

Toppings: shredded Monterey Jack cheese, jalapeno peppers, salsa, sour cream, chopped fresh cilantro

DIRECTIONS:

- Cut chicken into bite size pieces
- Sauté chicken, onion, and garlic in hot oil in a medium pot over medium- high heat for 10 minutes or in until chicken is done
- Stir in broth and beans, then add in packet of Rustlin' Rob's Dynamite Chili Fixin's and bring to a boil
- Reduce heat and simmer, uncovered, for 30 minutes
- Serve with desired toppings