

## Buffalo Chicken Chili

Link for credit: <https://www.delish.com/cooking/recipe-ideas/a29214798/buffalo-chicken-chili-recipe/>

### Ingredients

- 1 3/4 lb. boneless skinless chicken thighs
- Kosher salt
- Freshly ground black pepper
- 3 tbsp. canola oil, divided
- 1 medium yellow onion, chopped
- 2 (4-oz.) cans chopped green chiles, drained
- 1 (1.25-oz.) [McCormick Chili Seasoning Mix](#)
- 3 c. low-sodium chicken broth
- 2 (15-oz.) cans cannellini beans, rinsed and drained
- 1 (10-oz.) package frozen corn (about 2 c.)
- 4 oz. cream cheese, cubed
- 1/4 c. hot sauce, plus more for serving
- Thinly sliced green onions, for garnish
- Shredded Monterey Jack cheese, for garnish

**Tips for Vegetarian/Vegan:** Omit the chicken, replace with additional beans or other protein source like tofu or tempeh. Replace chicken broth with vegetable broth or make your own homemade broth. Use vegan cream cheese and vegan/dairy free cheese.

### Directions

1. Season chicken lightly with salt and pepper. In a large pot over medium-high heat, heat 2 tablespoons of oil. Working in batches if necessary, add chicken in a single layer and cook, flipping halfway through, until golden, about 3 minutes per side. Remove cooked chicken to a plate and let cool slightly.
2. Add remaining tablespoon oil and onion to the pot. Cook over medium-high heat, until onion is tender, about 2 minutes. Stir in green chilies and chili seasoning mix and cook, stirring, until fragrant, about 30 seconds.
3. Pour broth into pot and bring to a boil. While the broth comes to a boil, shred cooked chicken using your hands or two forks. Return chicken to pot and add in beans. Reduce heat to medium. Simmer, partially covered, until chicken is cooked through and broth is slightly thickened, about 5 minutes.
4. Add corn, cream cheese, and hot sauce into the pot and stir until cheese is melted and ingredients are heated through, about 2 minutes.
5. Serve topped with more hot sauce, green onions, and Monterey Jack.

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