

# **Angela's Chicken Wild Rice Chili**

*Cook time: 45 minutes*

2 tbs olive oil  
2 large boneless skinless chicken breasts, diced  
1 onion, chopped  
2 cloves garlic  
3 tsp chili powder  
3 tsp cumin  
1 tsp salt  
1 7oz can mild diced chilis  
2 cups wild rice  
1 can great northern or cannellini beans  
1 can corn  
32oz chicken broth  
Optional: chili sauce

## Instructions:

1. Heat olive oil in soup pot or Dutch oven.
2. Add onion and cook 5 minutes, then add chicken and garlic.
3. When chicken is cooked through, add chili powder, cumin, and salt.
4. Add chilis, rice, corn, beans, and chicken broth. Simmer for at least 30 minutes.
5. Serve with grated cheese, sour cream and chili sauce (for that added spicy kick).