

Café Latte's Chicken Salsa Chili

- 3 tablespoons olive oil
- 1 pound boneless, skinless chicken breast, cut into 1-inch pieces
- 1 1/2 cups chopped yellow onions
- 1/2 teaspoon crushed red chili pepper flakes
- 1 tablespoon minced fresh garlic
- 2 teaspoons minced fresh jalapeno chili peppers
- 1 1/2 cups chicken stock
- 3 tablespoons chili powder
- 1 can (28 ounces) whole tomatoes, undrained and broken up
- 1 can (29 ounces) tomato puree
- 2 cans (15 ounces each) dark red kidney beans drained
- 1 can (15 ounces) hominy
- 1/3 cup chopped fresh cilantro
- 2 tablespoons freshly squeezed lime juice

To make chili: Warm olive oil in a large stockpot over medium heat. Sauté chicken until cooked. Add onions and reduce heat. Cook for 3 minutes or until onions are tender. Add pepper flakes, garlic, jalapenos, chicken stock, chili powder, tomatoes and tomato puree, kidney beans and hominy. Simmer for 15 to 20 minutes.

To serve: Add chopped cilantro and lime juice just prior to serving. Adjust seasoning to taste. Top with sour cream, chopped red onions, grated cheddar cheese and tortilla chips.