

Chicken Chorizo Tamale Stew



FOODSERVICE



SERVING SIZE: 16

Ingredients

- 1 pound Boneless Chicken Thighs, Diced
- 1/2 teaspoon Onion Powder
- 1/2 teaspoon Garlic Powder
- 1/8 teaspoon Black Pepper
- 1 teaspoon Paprika
- 2 tablespoons Olive Oil
- 1 1/2 cups Onion, Diced
- 1/2 cup Baby Carrots, Sliced
- 1/2 cup Jalapeno, Diced
- 1 tablespoon Garlic, minced
- 2 cups Chorizo, Diced
- 1/4 cup Corn Meal (or Masa Harina)
- 3 1/2 cups **Furmano's Diced Tomatoes**
- 1 1/2 cups **Furmano's White Kidney Beans**
- 2 cups Chicken Broth
- 1/4 cup Lime Juice
- 1/2 cup Cilantro
- 2 teaspoons Salt

In This Recipe



White Kidney Beans
(Cannellini Beans) - 15.5 oz.



Preparation

1. Toss onion powder, garlic powder, black pepper and paprika with diced chicken thighs until well coated.
2. In a large pot over high heat, add olive oil.
3. Sear chicken in pot until browned, then add onion, carrots, jalapeno, garlic, and chorizo. Saute for an additional 4 minutes until vegetables become slightly cooked.
4. Add coarse ground corn meal (or masa harina) and saute for 2 minutes.
5. Add Furmano's Diced Tomatoes, Furmano's White Kidney Beans and chicken broth. Heat to 165 degrees.
6. Before serving, add lime juice, cilantro and salt. Stir to incorporate flavors before serving.

Copyright 2024 Furmano's. All Rights Reserved.

