

# Chicken Chorizo Tamale Stew



**FOODSERVICE**



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**SERVING SIZE: 16**

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## 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.

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