

# Santa Fe Chicken Chile W/ White Beans

*Anthony Stingo*  
*Chef Anthony*

**Servings: 8**

**Yield: 6 ounces**

*2 cups navy beans, cooked*  
*4 ounces bacon slices*  
*1/2 pound boned and skinned chicken breast*  
*1/2 cup red bell pepper*  
*1/3 cup celery*  
*1/4 cup red onions*  
*1/8 cup green onions, Chopped*  
*1 fluid ounce Tomato paste*  
*1 cup tomatoes, red ripe, peeled and chopped*  
*1/8 teaspoon cayenne pepper, ground*  
*1/4 teaspoon Ground Cumin, ground*  
*1/2 teaspoon dry mustard*  
*1 whole bay leaf*  
*1 teaspoon Thyme, ground*  
*1/2 teaspoon Kosher salt*  
*1/2 teaspoon Black Pepper, cracked*  
*1 teaspoon Virgin olive oil*  
*1/3 teaspoon garlic, finely chopped*  
*2 liters water*  
*Great soup for the winter chills*

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**Preparation Time: 1 hour**

Soak Beans over night.

In a large stock pot add 1/2 the Olive Oil and lightly brown garlic. Add all the veggies and cook until tender (Do not cook all the way)

Sautee chicken meat in a seperate pan keep all the juices, set aside.

Add beans to the stock pot with all the other ingredients. Not the chicken!

After simmering for about 1 hour add the chicken, and simmer for about an hour more.

**Description:**

"Light and lively Great for the Summer B.B. Q."

**Cuisine:**

"country"

**Source:**

Chef anthony

**Yield:**

"6 ounces"

**Start to Finish Time:**

3 hours

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Per Serving (excluding unknown items): 198 Calories; 8g Fat (37.7% calories from fat); 15g Protein; 16g Carbohydrate; 3g Dietary Fiber; 29mg Cholesterol; 410mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 1 Fat.