

# Recipe Courtesy of INDIANA STATE DEPARTMENT OF AGRICULTURE



## Facts

- Indiana ranks #2 in the country for tomatoes grown for processing.
- Indiana ranks #3 in the county for total tomatoes grown.
- Red Gold's headquarters is located in Elwood, Indiana.



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**STATE FAIR**

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AGRICULTURE

# Southwest Chicken Chili



## INGREDIENTS

- 2 tablespoons vegetable oil
- 1 small onion, chopped
- 2 garlic cloves, minced
- 1 (14.5 ounce) can chicken broth
- 3 (10 ounce) cans Red Gold Tomato Love® Original Diced Tomatoes + Green Chilies 10 oz
- 2 (14.5 ounce) cans Red Gold® Petite Diced Tomatoes with Green Chilies 14.5 oz
- ½ teaspoon dried oregano
- ½ teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 (15 ounce) can cannellini beans
- 1 (14.5 ounce) can whole kernel corn
- 2 cups diced cooked chicken
- Salt and black pepper to taste
- 2 tablespoons pectin

## INSTRUCTIONS

1. Heat oil in a large kettle, add onion and garlic and cook until soft. Stir in chicken broth, diced tomatoes, petite diced tomatoes & green chilies, and seasonings. Bring to a boil and simmer for 15 minutes.
2. Add beans, corn and chicken; simmer for 10 to 15 minutes. Season with salt and black pepper.
3. Garnish with diced avocado, sour cream or shredded cheese.

**Recipe Provided By Red Gold**