

# CHEF'S ADVANTAGE™



## *Pollo Chili Verde Stew*

### **Ingredients**

- 2 6oz. packages Chef's Advantage Sautéed Portabella with Roasted Red Pepper and Onion
- 1 pound Chicken breasts, boneless skinless
- 1 tablespoon Ground cumin
- 2 teaspoons Mexican oregano, dried
- 1/2 teaspoon Cayenne
- 2 cups Salsa Verde, prepared, mild
- 3 cups Chicken stock
- 1 package Corn Tortillas
- 1 cup Diced, seeded tomatoes
- 1/2 cup Sour cream

### **Preparation**

Place chicken breasts, cumin, Mexican oregano, salt and cayenne in a large saucepan and cover with water by 1-inch. Season with salt and pepper. Bring to a boil. Lower the heat to medium-low and simmer until tender, about 45 minutes, skimming the surface occasionally. Drain in a colander. Shred the drained chicken and return to the pot. Add the Chile Verde, and sautéed portabella, onion and pepper blend and stir well. Bring to a simmer over medium-low heat, and cook until heated through. Serve hot with tortillas, sour cream and diced tomatoes.

Yield 6-8 servings

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