

## Green Chili Chicken Stew



This New Mexico favorite will warm your insides on a cold winter day. Take a thermos full on a winter day swinging two hand for trout and have plenty of leftovers in the fridge for your return home.

### Ingredients

- 1 Roast Chicken
- 2 cups Beef Stock
- 2 cups chicken Stock
- 2 cups water
- 1 small yellow or white onion
- 5-6 stalks celery
- 5-6 carrots
- 1 teaspoon white pepper
- 1 teaspoon black pepper
- 1 teaspoon chili/lime cholula
- ½ jar green chilli - [505 Southwestern - Roasted Chile](#)
- 1 bunch green onions
- 1 package mushrooms (Optional)
- 2 tbsp cornstarch
- 1 Cup unprepared wild rice

**Notes:**

- Cook rice separately to prevent rice absorbing all stew liquid and turning to mush
- Sauté the onions and mushrooms on their own
- Add the chopped green onion at time of serving
- Use low sodium soup stocks and adjust your salt level on your own

Chop onions and mushrooms and saute in large dutch oven. Add 2 cups each, water, beef and chicken stock. Pull meat from whole roasted chicken and add to dutch oven. Chop and add celery, carrots, white pepper, black pepper, green chili and Chili Lime Cholula. Bring to boil then reduce to simmer. Simmer for approx an hour.

At this point it's a great idea to let cool and refrigerate overnight

**Next Day**

Prepare wild rice

Chop green onion tops, (use for garnish)

Fully Heat up refrigerated stew

Create cornstarch flurry with 2 tbsp cornstarch and ½ cup water. Stir into hot stew

Taste test and adjust season with salt, more pepper, more cholula lime or your favorite hot sauce. Adjust liquid level as needed by adding water or stock

If I'm serving dish as a large group meal I add all the cooked rice to the stew, garnish with green onion and serve.

If serving as a family meal and planning for leftovers I'll keep rice separate and add to each serving. The reason for this is that rice tends to absorb all the your stew liquid making for stew into a mush.

**Mix it up ideas:**

Stewed tomatoes, Potatoes, Corn (Amanda), Broccoli, Use noodles instead of rice. Squeeze juice of one lime into stew

Enjoy!

*"The Gorge"*

**Gorge Fly Shop Team - 541.386.6977**

[GorgeFlyShop.com](http://GorgeFlyShop.com) | [Join our Team](#) | [Contact Us](#)

*"Fly Fish the World with Us"*