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## **Buffalo Chicken Chili**

*Recipe courtesy of Rachael Ray*

- 1 tablespoon extra-virgin olive oil (EVOO)
- 2 tablespoons butter
- 2 pounds all-white meat ground chicken breast
- 1 large carrot, peeled and finely chopped
- 1 large onion, chopped
- 3 ribs celery, finely chopped
- 5 large cloves garlic, chopped
- 1 tablespoon smoked paprika (you can substitute with chipotles or chipotle chili powder)
- 1 bay leaf
- Salt and freshly ground black pepper
- 2 cups chicken stock
- 1/4-1/2 cup hot sauce, depending on how hot you like it
- 1 15-ounce can tomato sauce (if you have a big can of tomatoes, don't go to the store to get the sauce, it's fine. Just use what you have)
- 1 15-ounce can crushed tomatoes
- 1 7-ounce bag yellow corn chips
- 1 7-ounce bag blue corn chips
- 3/4 pound blue cheese, crumbled, recommended type Maytag Blue
- 1/2 cup flat-leaf parsley leaves, chopped (a couple of handfuls)

Preheat oven to 375°F or broiler to medium. Place a large pot over medium-high heat, add 1 turn of the pan of EVOO, about 1 tablespoon, and the butter. Once the butter has melted and the pot is hot, add the ground chicken. Brown it, using the back of a wooden spoon to break it up in to small pieces, about 5-6 minutes. Add the carrot, onion, celery, garlic, paprika, bay leaf and some salt and pepper. Cook, stirring frequently, for about 3-4 minutes. Add the chicken stock and scrape up any brown bits on the bottom of the pot. Add the hot sauce, tomato sauce and crushed tomatoes, and bring up to a bubble. Simmer for 8-10 minutes to let the flavors come together.

While the chili is simmering, spread the yellow and blue corn chips out on a cookie sheet. Top with the crumbled blue cheese and transfer to the oven to melt the cheese, about 4-5 minutes. If using the broiler, 2-3 minutes should

do the trick. Remove from the oven and sprinkle with the chopped parsley.

Top each serving of buffalo chicken chili with a few blue cheese-topped corn chips.

Yields 4 servings