**Chicken Enchilada Chili**

(Lil' Peppers)

2 tbsp butter
1 ½ lbs. boneless, skinless chicken breast, cut into ½ inch pieces
1 lb. ground pork
1 onion, chopped
1 red bell pepper, chopped (optional)
1 tbsp minced garlic
1 (32oz) carton chicken broth
2 (15oz) cans green enchilada sauce
1 (15oz) can corn, drained
1 (15oz) can pinto beans, rinsed and drained
1 (15oz) can black beans, rinsed and drained
1 (10oz) can diced tomatoes and green chilies, drained
2 tbsp ground cumin
1 tbsp chili powder
½ tsp ground coriander
1 (8oz) package shredded Monterey Jack cheese
1 cup sour cream
Garnish: sliced green onion

Instructions:

1. In a large Dutch oven, melt butter over medium heat. Add chicken and pork and next 3 ingredients; cook, stirring occasionally, for 8-10 minutes or until chicken and pork is browned and cooked through. Stir in broth and next 8 ingredients. Bring to a boil, reduce heat and simmer for 30 minutes.
2. Gradually add cheese, stirring until melted. Add sour cream, stirring until melted. Garnish with green onions, if desired.