



RKF Recipes

Smokin' Chipotle Seasoning

A regionally-inspired blend, our Smokin' Southwest Chipotle Seasoning adds a smoky flavor to your favorite dishes! Sprinkle it on meat, in a stew or soup, and your favorite vegetable dishes for a zesty kick!

White Bean Chicken Chili (makes 12 servings)

Ingredients

- 1 Tbls. Avocado Oil
- 1 Medium to large Sweet Onion chopped
- 4 cloves garlic chopped
- ¼ cup STG **LI'L GEMS** Candied Jalapenos
- 1 Tbls STG **Chili Seasoning**
- 1/2 Tbls STG **Garlic, Salt, and Pepper**
- 1 Tbls STG **Smokin' Chipotle Seasoning**
- 4 (19 oz) cans of quality white beans
- 1/2 cup shredded Monterey Jack Cheese
- 2 cups premium Low Sodium



Directions

1. Add 4 cans beans with juice, 2 cans drained, to small stock pot (4-8 qt)
2. Add all other ingredients EXCEPT cheese and bring to boil
3. Turn down heat to simmer and cook for 1 hr
4. Add cheese and stir till incorporated

