

Buffalo Chicken Chili

YIELD Serves 4

TIME 40 minutes

Why This Recipe Works

Hot sauce, butter, and celery brought the flavors of buffalo wings to this hearty chicken chili. Using shredded rotisserie chicken made the chili come together in a snap.



Gather Your Ingredients

- ☐ **4** tablespoons unsalted butter
- ☐ **2** celery ribs, chopped
- ☐ **2** tablespoons chili powder
- ☐ **3** garlic cloves, minced
- ☐ **2** (15-ounce) cans pinto beans, rinsed
- ☐ **1** (14.5-ounce) can fire-roasted diced tomatoes
- ☐ **2** cups chicken broth
- ☐ **1/3** cup Frank's RedHot Original Cayenne Pepper

Before You Begin

- * If available, use celery ribs with leaves and use the whole leaves as a garnish.

Instructions

- 1.** Melt butter in large saucepan over medium-high heat. Add celery and cook until beginning to soften, about 3 minutes. Stir in chili powder and garlic and cook until fragrant, about 30 seconds.
- 2.** Stir in beans, tomatoes and their juice, broth, and hot sauce and bring to boil. Reduce heat to medium-low; cover; and simmer until flavors have melded, about 15 minutes, stirring occasionally.

Sauce, plus extra for
serving

☐ **1** (2½-pound) rotisserie
chicken, skin and bones
discarded, meat
shredded into bite-size
pieces (3 cups)

☐ Sour cream

☐ Crumbled blue cheese

3. Using back of wooden spoon, mash some beans
against side of saucepan until chili is slightly thickened.
Stir in chicken and cook until warmed through, about 2
minutes. Season with salt to taste. Serve with sour
cream, blue cheese, and extra hot sauce.