

Guac 'N Roll Chicken Chili

- 1 - medium yellow onion, diced
- 3 - cloves garlic
- 1 TBSP Olive Oil
- 2 - cans HEB Borracho beans (substitute any bean)
- 1 - 12 oz HEB bag of frozen corn
- 1 - HEB original whole rotisserie chicken, shredded
- ½ tsp salt
- ¼ tsp black pepper
- 1 tsp garlic powder
- 2 tsp cumin
- 1 tsp oregano
- pinch of cayenne
- 1 – 32 oz container HEB chicken stock
- 1 - 4 oz section from an 8oz package of HEB cream cheese
- 2 - cups HEB monterey jack or pepper jack cheese
- 1 - container Guac 'N Roll

- Using a medium stockpot sauté onions and garlic with olive oil over medium heat until tender.
- Add beans, corn, shredded chicken, spices, and chicken stock. Stir and simmer on low for 30 minutes to 1 hour.
- Finish by adding cream cheese, shredded cheese, and Guac 'N Roll. Mix and simmer all cheese is melted.
- Serve with cornbread or tortilla chips. Garnish with cilantro, onion, avocado, tomatoes or sour cream.

