



Chicken Chili in a Mug



Entire recipe: 254 calories, 2.5g total fat (0.5g sat. fat), 808mg sodium, 32g carbs, 8g fiber, 10g sugars, 24.5g protein

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Prep: 5 minutes Cook: 5 minutes or less



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Ingredients

1/4 cup chopped bell pepper
2 tbsp. chopped onion
3/4 cup canned crushed tomatoes
2 oz. cooked and chopped skinless chicken breast
1/4 cup chili beans (pinto beans in chili sauce), not drained
2 tbsp. frozen sweet corn kernels
1 tsp. chili seasoning
1/4 tsp. garlic powder
Dash cayenne pepper
Optional toppings: light sour cream, fresh cilantro

Directions

In a large microwave-safe mug, combine bell pepper, onion, and 1 tbsp. water. Cover and microwave for 1 minute and 15 seconds, or until soft.

Add all remaining ingredients, and mix well. Re-cover and microwave for 2 minutes, or until hot.

MAKES 1 SERVING

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Publish Date: October 1, 2020

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