**[Chicken Chili Verde](http://cts.vresp.com/c/?PedroncelliWinery/2f912ebc55/2e000de30b/cc213a3870" \t "_blank)**

Serves 4

* **2 large boneless skinless chicken breasts, cut into 2 inch pieces**
* **1 tablespoon olive oil**
* **1 yellow onion chopped into 1 inch pieces**
* **2 cloves garlic chopped**
* **1 teaspoon cumin seeds**
* **½ teaspoon dried oregano**
* **2 teaspoons ground cumin**
* **1 15 oz can organic chopped tomatoes**
* **1 6 oz can whole green chilis, drained and chopped**
* **1 7 oz can salsa verde**
* **3 cups low sodium chicken broth**
* **Lime zest, sour cream**

Heat olive oil in a large stainless steel pot over medium high heat. Add spices and stir for 30 seconds. Add chicken, in batches if necessary, and cook almost all the way through on both sides. Add onion and garlic, sauté for 5 minutes or until softened.   
  
Add tomatoes, green chilis, salsa verde and broth. Bring to a soft boil and simmer for 20-30 minutes. Serve with a grating of lime zest and a dollop of sour cream. Very good with warm flour tortillas or over whole wheat couscous.