

Alaska Halibut Chili



Preparation Time: 15 minutes

Cook Time: 25 minutes

Servings: 6 to 8

Ingredients:

2 Tablespoons olive oil
1/2 cup coarsely chopped onion
1/2 cup sweet bell pepper, diced
1 teaspoon minced garlic
1 can (14 oz.) diced tomatoes
1 can (14 to 15 oz.) white kidney (or pinto) beans, drained and rinsed
1 can (14 oz.) chicken broth
1 cup fresh or frozen corn
1 canned chipotle chili in adobo sauce, diced
1 teaspoon each ground coriander and chili powder
1/2 teaspoon dried oregano
1 teaspoon salt, or to taste
1 lb. Alaska Halibut (or Cod), fresh, thawed or frozen, cut into 1-inch pieces
4 cups cooked rice or small sea shell pasta, if desired

Description:

In deep heavy-bottomed skillet or saucepan, heat oil. Sauté onions, bell pepper and garlic just until tender, about 5 minutes. Add all remaining ingredients except Alaska Halibut, stirring gently. Cover and simmer for 15 to 20 minutes, just until slightly thickened.

Add fish, submerging into chili; cover tightly and simmer 5 minutes for frozen fish or 3 minutes for fresh/thawed fish. Turn off heat and let seafood rest in liquid 5 minutes. Serve each portion of chili over 1 cup rice or pasta, if desired.

Variation: Great with other Alaska whitefish varieties, such as Alaska Cod, Pollock or Sole!