LONESTAR CHICKEN CHILI SUB

PREP TIME: 10 MIN   TOTAL TIME: 45 MIN   SERVES: 8

INGREDIENTS
18 ounces pre-cooked chicken strips
2 cups black beans, canned, drained
24 ounces spaghetti sauce, no salt added
2 ½ tablespoons chili powder
1 red bell pepper, small diced
1 green bell pepper, small diced
¼ cup jalapeno pepper slices, canned
4 ounces cheddar cheese, shredded
8 whole wheat sub rolls

PREPARATION
1. Combine chicken, drained black beans, spaghetti sauce and chili powder in a large sauce pot. Bring chili to a simmer over medium-low heat.
2. While sauce is simmering, sauté bell peppers and jalapeno until translucent.
3. Add cooked peppers to chili. Continue to simmer until chili reaches 165°F.
4. Ladle 6 ounces chili onto each sub roll.
5. Sprinkle ½ ounce of cheese over each sub.
6. Serve and enjoy!