



Healthy Mexican Clam Chili

Here is a healthy chili recipe using clam broth as a fish stock to add mouthwatering flavor.

Serves 4

- 4 lb fresh clams*
- 1 envelope St. Ours Clam Broth
- 1 Tbsp vegetable oil
- 1 large Spanish onion, chopped
- 2 bell pepper, chopped
- 2 tomatillos, remove papery skin, mince
- 1 Tbsp oregano
- 1 Tbsp chili powder
- 1 tsp paprika
- 2 tsp ground cumin
- 1 fresh jalapeno, chopped
- 4 garlic cloves, crushed, minced
- 1 ½ cups chopped tomato
- 1 bay leaf
- 1 – 16 oz can kidney beans
- ¼ cup fresh cilantro, chopped
- ½ cup sour cream

Steam fresh clams for 5 minutes, throw out any that do not open. Remove clams from shells, chop the meat, set aside. Dissolve St. Ours Clam Broth in ½ cup of the clam water, set aside. Heat the oil in a large saucepan over medium high heat until shimmering, add the onion, bell peppers, tomatillos, oregano, chili powder, paprika and cumin, sauté, stirring often until the vegetables are translucent. Add the jalapeno, garlic, bay leaf, tomatoes and St. Ours Clam Broth, boil gently, covered, until the sauce thickens, about 20 minutes. Stir in the beans and clams, cook 5 minutes. Serve with a dollop of sour cream, fresh cilantro, and tortilla chips.

** For frozen thaw 2 cups, or 3-6.25oz cans drained, set aside then dissolve St. Ours Clam Broth in ½ cup hot water, set aside*

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