

One-Pot Greek Chicken Chili - Hearty, Healthy, and Full of Flavor

One-Pot Greek Chicken Chili (Lemon, Feta & Comfort in a Bowl)



TIME
5 min

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ChefManiac

INGREDIENTS

1 lb chicken breasts or thighs, boneless and skinless
1 tbsp olive oil
1 small onion, finely chopped
3 cloves garlic, minced
1 red bell pepper, diced
1 can (15 oz) diced tomatoes
1 can (15 oz) white beans, drained and rinsed
4 cups chicken broth
... cup kalamata olives, sliced (optional but adds authentic Greek flair)
1 tsp dried oregano
1 tsp ground cumin
½ tsp paprika
½ tsp dried thyme
Salt and black pepper, to taste
Juice of 1 lemon
Fresh parsley, chopped for garnish
Crumbled feta cheese, for serving

DIRECTIONS

- 1. Brown the Chicken:** In a large Dutch oven or pot, heat the olive oil over medium heat. Add chicken and sear for 4-5 minutes per side until golden brown. Remove and set aside.
- 2. SautØ Aromatics:** In the same pot, add chopped onion, garlic, and bell pepper. SautØ for 5 minutes until fragrant and softened.
- 3. Build the Broth:** Stir in oregano, cumin, paprika, thyme, salt, and pepper. Return the chicken to the pot. Add diced tomatoes and pour in the broth.
- 4. Simmer to Perfection:** Bring everything to a boil, then reduce heat and simmer for 20-25 minutes, or until the chicken is fully cooked and tender.
- 5. Shred the Chicken:** Remove the chicken, shred it with two forks, and return it to the pot.
- 6. Add Final Touches:** Stir in the beans, lemon juice, and olives (if using). Simmer another 5 minutes to heat through.
- 7. Serve & Garnish:** Ladle into bowls, top with parsley and crumbled feta. Serve hot!

SWAPS & NOTES

Chicken : Thighs are juicier, breasts are leaner-your choice!
Beans : Cannellini or great northern beans both work.

Skip them or swap with capers for that briny pop.
Add a swirl of Greek yogurt or cream at the end. ???

