



Byron's Dutch Oven Recipes

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Fiesta Chicken With Black Beans

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|---|--|
| 2 (15 oz.) cans corn; drained | 3 Tbs. ground cumin |
| 2 (15 oz.) cans black beans; drained | 2 Tbs. chili powder |
| 2 yellow onions; halved and thinly sliced | 2 tsp. salt (to taste) |
| 2 green bell peppers; cut in strips | 1-2 tsp. coarse ground black pepper (to taste) |
| 6 cloves garlic; minced | 8 boneless, skinless chicken breast halves;
cut in strips |
| 1 (30 oz.) can whole tomatoes; drained and
chopped | Emeril's Southwest Spice* to taste |
| 2 (6 oz.) cans tomato paste | 1 lb. pepper jack cheese; grated |
| 1 (8 oz.) can diced green chiles; drained | 2 lb. cheddar cheese; grated |

In a 12" Dutch oven combine corn, black beans, onion, bell pepper, garlic, tomatoes, tomato paste, chiles, cumin, chili powder, salt and black pepper; stir to mix well. Taste and adjust for seasoning. Season chicken with Emeril's Southwest Spice then add to Dutch oven contents; stir to mix in. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 1/2 - 2 hours until chicken is cooked thru and no longer pink. Spread cheese over top replace lid and bake for 5 additional minutes until cheese has melted.

Serve with warmed flour tortillas or over rice.

*The recipe for Emeril's Southwest Spice seasoning can be found on my recipes page under Seasonings.

Serves: 10-12

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