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# Chicken Calabasita

*Todd Littleton - Marshall Field's San Antonio*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**2 tablespoons canola oil**  
**2 1/2 to 3 pound chicken, skinned and cut into 8 pieces**  
**6 calabasita squash, cut into one-inch chunks**  
**6 green onions, chopped**  
**1 green bell pepper, chopped**  
**2 cans (12 ounce ea) whole kernel corn**  
**1 can (10 ounce) chopped tomatoes with chilies**  
**3 teaspoons salt**  
**3 cloves garlic**  
**2 teaspoons whole cumin**

In an eight quart stockpot, heat the oil. Saute' the chicken pieces until almost done (about 35 to 40 minutes).

Add the squash, green onions, green pepper, corn, tomatoes and salt.

With a mortar and pestle, grind into paste the garlic and cumin. Add to the pot and gently stir the ingredients together.

Cook on medium-low heat until the squash is cooked to your taste.

## Chicken

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*Per Serving (excluding unknown items): 315 Calories; 28g Fat (75.2% calories from fat); 3g Protein; 17g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 6413mg Sodium. Exchanges: 3 Vegetable; 5 1/2 Fat.*