

THE NEWPORT SYMPHONY ORCHESTRA
AT THE OCEAN PRESENTS:

The Great: An Epic Symphonic Journey

NOVEMBER 2 & 3, 2019

The Newport Symphony Orchestra
with Adam Flatt, Conductor

Newport Performing Arts Center

777 W. Olive Street, Newport

Tickets \$42 & \$27 plus
fees, students \$10.

(541) 265-2787



2019-2020 SEASON

The Newport Symphony

*Orchestra
at the Ocean*

Adam Flatt,
Music Director

www.NewportSymphony.org



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LARGE SCALLOPS



\$14⁹⁹
lb

FRESH PACIFIC ROCKFISH FILLET



\$6⁹⁹
lb

Prices good through 11/5; fresh items subject to availability



White Bean Chicken Chili



Ingredients

1 Tablespoon olive oil
1 pound chicken breasts, 1-inch pieces
1 large onion, chopped
4 cloves garlic (large), chopped
1 Tablespoon ground cumin
1 teaspoon dried oregano

1/2 teaspoon dried crushed red pepper
2 cans (19 ounce ea) cannellini beans
2 cups chicken broth
2 cans (4 ounce ea) diced green chilies
1/2 cup sour cream
Grated cheddar cheese
Chopped fresh cilantro

Directions

1. Heat oil in Dutch oven over medium heat.
2. Add chicken to pan and season with pepper and salt if desired. Saute approximately 5 minutes.
3. Add onion, garlic, cumin, oregano and dried red pepper. Saute 5 minutes.
4. Drain and rinse beans.
5. Add beans, broth, chilies and sour cream to chicken. Simmer until chicken is tender and cooked through, about 10 minutes. Ladle chili into bowls. Top with cheese and sprinkle with cilantro.

