

# White Chicken Chili

(serves 4-6)



## INGREDIENTS

2 Tbsp olive oil

1 onion chopped

1 jalapeno (if desired)

1 tsp cumin

1 tsp oregano

1/2 tsp chili powder

5 chopped garlic cloves or

1 tsp garlic powder

pinch of cayenne pepper

4 cups chicken broth

2 (15 ounce) cans of cannellini beans, rinsed and drained

2 1/2 - 3 cups canned or shredded chicken, save juice

1 cup frozen or canned corn kernels

1/2 lime

Shredded Cheddar or Monterey Jack cheese



## DIRECTIONS

Heat oil in a large pot and saute onion and jalapeno for about 6 minutes. Add the cumin, oregano, chili powder, garlic, and cayenne and saute for about 1 minute, until fragrant.

Add the chicken broth and beans and bring to a boil. Lower the heat and simmer for 18-20 minutes or until broth is reduced by half. Off heat mash beans against side of the pot to thicken the broth, add juice from canned chicken.

Return the pot to medium heat. Stir in chicken and corn and cook until heated through (3 min.). Juice the lime half over the pot and add more salt, pepper, and cayenne as desired.

Serve the chili in bowls with desired toppings: sour cream, cilantro or crushed tortilla chips.

