

White Bean Chicken Chili

Makes 10 Servings

Preparation: 15 minutes , Cook Time: 25 minutes

Yield: 2 1/2 quarts

The Silver Chef - "Cooking Isn't Rocket Science...Baking Is Chemistry"

Soups/Stews

I have adapted this recipe from a recipe that comes from one of my favorite recipe sites, Taste of Home . It is simple, quick, and delicious. I use Cannellini beans instead of the Great Northern only because I find that Cannellini beans have a creamier texture than Great Northern beans and tend to hold their shape better during cooking. This is strictly a personal choice. I have also used 1 pound of ground turkey breast in place of the chicken and it was equally good. I have included the link to the original Taste of Home recipe so you can see the differences.

Taste of Home - <https://www.tasteofhome.com/recipes/white-chicken-chili/>



2 tablespoons olive oil
1 cup sweet onions, diced
2 pounds boneless, skinless chicken breasts, cut into small chunks
3 medium cloves garlic, finely minced
2 1/2 teaspoons ground cumin
2 teaspoons dried oregano
1 teaspoon cayenne pepper

1 (4-ounce) can green chilies, chopped
1 cup IPA beer
1 (32-ounce) box chicken stock
1/2 (16-fluid ounce) bottle IPA beer
1 small jalapeño pepper, seeded and finely diced jalapeño
3 14 1/2 ounce cans cannellini beans, drained and rinsed

1. In a Dutch oven heat 2-3 Tablespoons olive oil over medium.
2. Add onion and saute until translucent.
3. Add chicken and saute until lightly browned.
4. Add garlic and cook 1 minute longer.
5. Stir in chiles, cumin, oregano and cayenne.
6. Add IPA and stock and bring to a boil then reduce to low.
5. Add two cans of the drained beans to pot and mash the other until well mashed. Add mashed beans to pot along with diced jalapeño.
7. Cover and simmer for 30 minutes.
8. Ladle into bowls and garnish with your favorite toppings such shredded pepper jack cheese, sour cream or Greek yogurt , diced avocado, or sliced scallions

9. Serve with jalapeno corn bread or if going gluten free, blue corn tortilla chips.