



White Chicken Chili

Recipe Source: Pat and Gina Neely, Food Network

Ingredients:

2 (14.5 oz) cans white beans, drained and rinsed
1 Tbsp canola or olive oil
1 medium jalapeno pepper, minced
2 medium poblano peppers, chopped
1 large onion, chopped
4 garlic cloves, minced
Salt and black pepper
1 Tbsp ground cumin
1 ½ tsp ground coriander
1 tsp ancho chili powder
4 cups low-sodium chicken broth
2 limes, juiced, plus lime wedges for serving
1 rotisserie chicken, skin removed and meat shredded
¼ cup chopped cilantro leaves
Optional garnishes:
Reduced fat sour cream
Tortilla chips, coarsely crushed
Lime wedges

Steps:

- In a medium bowl, mash half of the beans with a potato masher until chunky. Set aside.
- Add the canola oil to a large pot and heat it over medium-high heat. Add the peppers, onions, and garlic and sauté until soft and fragrant, about 5 minutes. Season the vegetables with salt and pepper, to taste.
- Add the cumin, coriander, and chili powder and continue to sauté for 1 more minute to toast the spices.
- Stir in the chicken stock and lime juice and bring to a simmer. Add the beans and continue to simmer for 20 more minutes.
- After 20 minutes of simmering, taste for seasoning and adjust if necessary. Stir in the shredded rotisserie chicken and cilantro and simmer until heated through, about 5 more minutes.
- Serve the chili in individual bowls topped with a dollop of sour cream, crushed tortilla chips, and lime wedges if desired.

Tips from the Test Kitchen: A small can of green chilies can be substituted for the poblano peppers and chipotle chili powder instead of ancho chili powder.