



**Delicious
Recipes**

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White Chicken Chili

INGREDIENTS

- 2 chicken breasts
- ½ yellow onion, diced
- 1 tbsp olive oil
- 1 tbsp garlic, finely minced
- 3 cups chicken stock
- 1 fresh jalapeno, deseeded and diced
- 1 tbsp cumin
- 2 tsp paprika
- 2 tsp dried oregano
- 1 tbsp ground coriander
- 2 tsp cayenne pepper
- salt and freshly ground black pepper to taste
- 1 (8 oz) block light cream cheese, cut into small cubes
- ½ cup frozen or fresh corn
- 1 (15 oz) can cannellini beans
- 1 tbsp fresh lime juice
- 2 tbsp chopped fresh cilantro, plus more for serving
- Tortilla chips or strips, monterey jack cheese, sliced avocado for serving (optional)

DIRECTIONS

1. Heat olive oil in a large pot over medium-high heat. Season your chicken breast with salt and pepper and place in the pot to sear both sides until golden brown, about 5-7 minutes.
2. Once ready, remove chicken breasts and set aside to cool.
3. In the same pot, add onions, garlic and green chilies, and stir until onions are translucent.
4. Add all the spices and stir to until combined and fragrant, about 7-10 minutes.
5. Add your chicken broth, half of the beans and let simmer for 5-10 minutes.
6. Meanwhile, begin shredding your chicken breasts into strips and place back into the soup.
7. Begin adding cream cheese, lime juice and corn, and stir until smooth.
8. Once smooth, begin plating into bowls. Garnish with shredded cheese, cilantro, avocado and tortilla chips to serve.