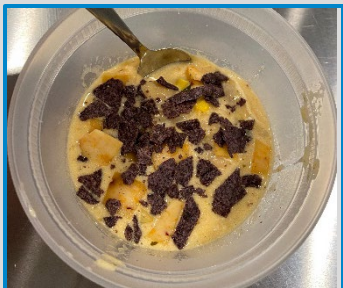


White Chili



Ingredients

- Olive oil
- ½ cup yellow onion, diced
- ½ cup sweet onion, diced
- 2 tsp minced garlic
- 1/3 cup green pepper, diced
- 1 jalapeño chopped large
- 2 ½ cups chicken stock
- 1 ½ tsp cumin
- ½ tsp coriander
- ¼ tsp cayenne pepper
- ½ tsp salt
- ½ tsp pepper
- ½ tsp smoked paprika
- ½ tsp oregano
- 2 Tbsp chopped chives
- ½ cup sour cream
- 20oz cannellini beans
- 10oz can cream of chicken soup
- 1 cup frozen sweet corn
- 2 cups shredded chicken, using both light and dark meat

For Garnish:

- Chopped/shredded jack cheese
- Crushed/strips blue tortilla chips

Utensils

- 1 Large pot
- Cutting board and knife
- Strainer/Colander
- Measuring cups and spoons
- Pot holders



Recipe Instructions

Step 1: Prep

Prep your cutting station by laying a damp cloth down and placing your cutting board on top.

Dice onion and green pepper, chop jalapeño and chives.

Rinse beans. Shred chicken.

Step 2: Sauté

Add olive oil to bottom of large pot over medium/high heat.

Sauté onion, green pepper, and garlic until onions are translucent.

Add in jalapeño and cook for about 1 minute, stirring occasionally.

Step 3: Stock & Season

Reduce to medium heat.

Add chicken broth, cumin, coriander, cayenne pepper, salt, pepper, smoked paprika, oregano, and chives. Stir to combine.

Step 4: Simmer

Add lid to pot and simmer.

Add sour cream, cream of chicken soup, beans, and corn.

Put lid back on pot and simmer until it bubbles around the edge.

Step 5: Chicken

Add chicken, stir to combine.

Continue simmering until fully heated through.

Step 6: Finish & Enjoy!

Let cool and serve with jack cheese and chips sprinkled on top.

Soup can be stored in an airtight container for up to 5 days or frozen for later!



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Kitchen Safety Tips:

- Make sure to use pot holder when touching pots on the.
- Turn the stove off as soon as you are done using it.