

White Chicken Chili

SERVES: 6-8 | PREP TIME: 15 minutes | COOK TIME: 30 minutes | TOTAL TIME: 45 minutes

INGREDIENTS

- 2 tablespoons olive oil
- 1 medium onion, diced
- 3 cloves garlic, minced
- 2 (4 oz) cans diced green chiles
- 4 cups cooked, shredded chicken (rotisserie works great)
- 2 (15 oz) cans white beans (great northern or cannellini), drained and rinsed
- 1 (15 oz) can corn, drained
- 4 cups chicken broth
- 1 (8 oz) package cream cheese, softened
- 1 cup sour cream
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt (or to taste)
- 1/2 teaspoon black pepper (or to taste)
- 1/4 teaspoon cayenne pepper (optional, for heat)
- 1 tablespoon fresh lime juice
- 1/4 cup chopped fresh cilantro (optional)

DIRECTIONS

Step 1: Heat olive oil in a large pot or Dutch oven over medium heat. Add the onion and cook for 3-4 minutes, until softened.

Step 2: Add the garlic and cook for 1 minute until fragrant.

Step 3: Stir in the green chiles, shredded chicken, white beans, corn, and chicken broth.

Step 4: Add the cumin, chili powder, smoked paprika, oregano, salt, pepper, and cayenne pepper (if using). Stir to combine.

Step 5: Bring to a gentle simmer and let cook for 15-20 minutes, allowing the flavors to blend.

Step 6: Reduce heat to low and stir in the cream cheese until melted and smooth. Then stir in the sour cream and lime juice.

Step 7: Taste and adjust seasonings as needed.

Step 8: Serve hot, topped with your favorite toppings.

MABEL'S NOTES

This chili is wonderful with rotisserie chicken for a quick and easy meal. For extra flavor, let it simmer a little longer. It also freezes well, so make a double batch and save some for a busy day!

Serving Suggestions:

Shredded cheese, Sour cream, Sliced jalapeños, Fresh cilantro, Tortilla chips, Warm cornbread, Avocado slices, Lime wedges

Contains: milk