

White Chicken Chili

Ingredients

- 2 tbsp extra virgin olive oil
- 1 medium onion, diced
- 3–4 garlic cloves, minced
- 1 ½ tsp ground cumin
- 1 tsp ground coriander (optional)
- 1 tsp dried oregano
- 2 cans (4 oz each) green chiles
- 2 cans (15 oz each) white beans, drained and rinsed
- 4 cups chicken broth
- 3 cups shredded cooked chicken
- ½ cup sour cream or cream cheese
- ½ cup heavy cream (optional, for extra richness)
- Salt and pepper, to taste
- Optional toppings: shredded cheese, chopped cilantro, lime wedges

Instructions

1. Heat olive oil in a large pot or Dutch oven over medium heat, add the onion, and cook until soft and lightly golden, about 5 minutes. Stir in the garlic and cook another minute, stirring often so it does not burn.
2. Sprinkle in cumin, coriander, and oregano, and stir for 30 seconds until the spices release their aroma.
3. Add the green chiles, white beans, and chicken broth, then stir well and bring the mixture to a gentle simmer.
4. Stir in the shredded chicken and let the pot cook uncovered for about 20 minutes, giving an occasional stir so the beans don't settle on the bottom.
5. Lower the heat, stir in the sour cream and heavy cream if using, and let it cook gently for 5 minutes more, making sure the mixture does not boil. Keep the heat low so the dairy doesn't separate.
6. Taste, adjust with salt and pepper, and serve hot with toppings if desired.

Note & Storage

- Rotisserie chicken works well for convenience.
- For thicker texture, mash some beans before adding.
- Store leftovers in the refrigerator for up to 4 days.
- Reheat gently on the stove; add broth if too thick.
- This chili can be frozen for up to 2 months.