

White Winter Chili

Warm up a wintry night with a chicken chili full of Tex-Mex flavors. A toppings bar ensures everyone can make it their own!

Active Kitchen Time: 25 minutes

Yield: 6-8 servings

Cook Time: 25 minutes

Ingredient List

- 1 large onion
- 4 cloves garlic
- 1 Tbsp cumin
- 1 tsp oregano
- 3 cups chicken broth
- 1 (4 oz) can diced green chiles
- 2 lb chicken breast
- 3 (15 oz) cans Great Northern or cannellini beans
- 3 Tbsp olive oil
- ½ tsp kosher salt
- ½ tsp ground black pepper

Optional toppings:

- tortilla chips
- shredded cheddar cheese
- sour cream
- green onions

Supper Smarts



Speed it Up: Shred the chicken using stand mixer with paddle attachment (or use a rotisserie chicken and skip cooking the chicken!)



Leftover Love: Freeze leftovers in small containers for easy, pre-portioned meals ready to enjoy anytime.



Kitchen Helper: Use garlic paste or frozen garlic cubes to cut chopping time.



Make Ahead: Make this whenever and eat within a few days — the flavors will deepen while it sits.

Dietary Modifications



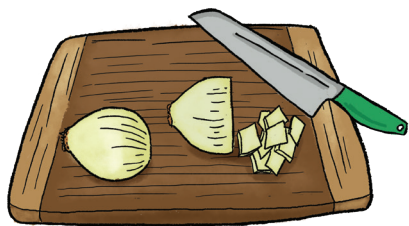
Dairy-free: For the garnish, use plant-based cheddar cheese (like Daiya) and plant-based sour cream, like Tofutti.



Vegetarian: Instead of chicken, use veggie meat, like Beyond Meat's Beyond Chicken Lightly Seasoned Strips. Use vegetable broth or Imagine's no-chicken broth instead of chicken broth. For the garnish, use plant-based cheddar cheese shreds and sour cream, like Daiya and Tofutti.

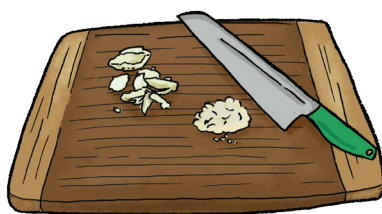
White Winter Chili

1



Cut 1 large onion in half, slice ends away, and peel. Dice onion into small pieces.

2



Smash and peel 4 cloves garlic. Chop into small pieces.

3



Heat 3 Tbsp olive oil in Dutch oven over medium heat. Add onions, garlic, and ½ tsp kosher salt. Cook 3 minutes.

4



Add 1 Tbsp cumin, 1 tsp oregano, and ½ tsp ground black pepper. Cook for one minute, stirring often.

5



Add 3 cups chicken broth, 1 (4 oz) can diced green chiles, and 2 lb chicken breasts.

6



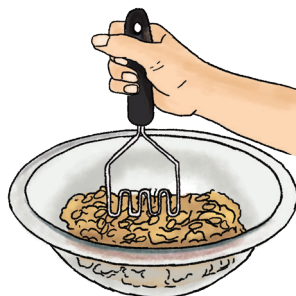
Cover the pot and poach the chicken for 15 minutes.

7



Meanwhile, drain 3 (15 oz) cans Great Northern or cannellini beans in a large colander.

8



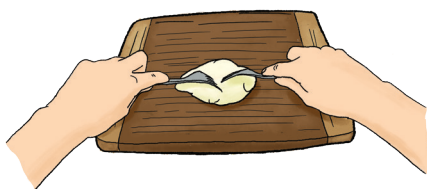
Measure 2 cups of beans into a large mixing bowl (save the rest for later). Mash beans until smooth.

9



Remove chicken from the pot. Set on cutting board and let cool slightly.

10



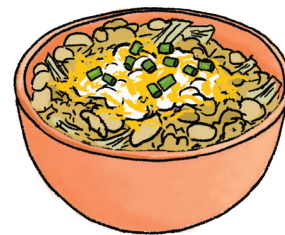
Shred chicken into thin strings, using two forks to pull the meat apart.

11



Add shredded chicken, whole beans, and mashed beans to the pot. Stir well.

12



Let chili simmer for 10 minutes. Serve with toppings such as shredded cheddar cheese, sour cream, green onions, and tortilla chips. TASTE & SHARE!