

White Chicken Chili

Ingredient List: 1-Rotisserie Chicken, Olive Oil, Onion, Garlic, Celery, Red Pepper, Jalapeno Pepper, Cumin, Chili Powder, Salt, Pepper, 4-Cups Chicken Broth, 2 Limes, 2-15Oz Cans of White Beans, Fresh Cilantro Leaves, Sour Cream, Tortilla Chips, Chili Hot Sauce

STEP 1

SAUTE THE FOLLOWING IN STOCK POT -5 MINUTES

- 1 TLBS of olive oil
- 1 Medium Jalapeno pepper (Diced)
- ½ Medium Red pepper (Diced)
- 3 garlic cloves (minced)
- 1 Medium Onion (Diced)
- 1 Stalk Celery (Diced)

STEP 2

ADD THE FOLLOWING SPICES-SAUTE FOR 1 MINUTE MORE

- 1 TLBS ground Cumin
- 1 TSP Chili Powder
- Ground Black Pepper & Salt

STEP 3

STIR IN THE FOLLOWING AND BRING TO SIMMER

- 4 Cups of Chicken Broth
- 1 Juice of Fresh Lime
- 1-TSP Worcestershire Sauce

STEP 4

ADD THE FOLLOWING AND CONTINUE TO SIMMER FOR 15 MINUTES

2- 15 Oz Cans of White Beans-Drained and Rinsed

(If desired, you can mash 1 can of the beans to make the chili a little thicker.)

STEP 5

ADD THE FOLLOWING AND SIMMER – 10 MINUTES MORE

- Shredded rotisserie chicken (Remove Skin)
- ¼ Cup of Fresh Chopped Cilantro Leaves

STEP 6

Serve up and garnish with Lime wedges and Tortilla Chips.

You can also add a dollop of Sour Cream and Chili Hot sauce to add a little zing.