



White Bean Chicken Chili

Preparation Time: 10 mins

Cooking Time: 10 mins

Serves: 8

Difficulty: Easy

INGREDIENTS

1 whole roast chicken, shredded
4 cups chicken broth
1 clove minced garlic (1.5 teaspoons)
1 medium yellow onion diced
2 cans white beans drained and washed
1 can diced green chilis with liquid
1 can corn, drained
1 teaspoon dried oregano
1 teaspoon cumin
½ teaspoon chili powder
1 teaspoon salt
1 teaspoon fresh ground pepper
1 teaspoon fresh chopped oregano

Note:

- More broth, diced green chilis, and can be added depending on the consistency you are looking for.
- Canned white chili beans or cannellini beans work great.
- Perfect for freezing and taking on camping trips.

DIRECTIONS

1. In a large pot, sauté onions on medium heat in a little olive oil and butter until translucent and soft.
2. Add garlic and sauté for approximately a minute.
3. Add chicken broth and shredded chicken.
4. Add remaining ingredients, then simmer on low-medium heat until warmed through.
5. Serve with fresh chopped oregano.

Note:

Optional to serve with tortilla chips, sour cream, and avocado.