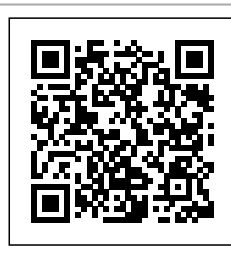


The Best White Chicken Chili



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Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 20 minutes

Cook Time: 1 hours 30 minutes

Ingredients

- 2lb of Chicken Thighs, bone in, skin on
- 2 Tbsp of Olive Oil
- 1 Medium Yellow Onion, diced
- 1 Green Bell Pepper, minced
- 4 Cloves of Garlic, minced
- 4 Tbsp of Taco Seasoning
- 2-14.5oz cans of Northern Beans, drained and rinsed
- 2-14.5oz cans of Corn Kernels, drained and rinsed
- 2-4oz cans of Mild Green Chilis (fire roasted if you can find them)
- 10 cups of Chicken Stock
- 1 cup of Heavy Cream
- 4oz of Softened Cream cheese

For toppings:

- Chopped Cilantro
- Diced Jalapeños
- Diced Onions
- Sour Cream
- Lime Juice
- Fritos

1) In a large dutch oven, add the oil, while it preheats and gets nice and hot over medium high heat, season the chicken on both sides with salt and pepper, cook skin side down until they develop a gorgeous deep golden brown color, remove to a plate.

2) Add the onions, pepper and garlic, sauté about 7 minutes, then add the beans, corn, mild chilis, taco seasoning, stock and seared chicken back in, bring to a boil, lower the heat to medium low, partially cover and simmer for an hour.

3) After an hour, take the chicken out, discard the skin, finely shred it well (do this in a mixer with a paddle attachment) add it back to the soup, then add the cream and cream cheese and let it simmer about 20 minutes, adjust the seasoning to taste and serve with toppings of choice.

