
White Chicken Chili

Yield: 4 Servings

Ingredients

2 chilies, poblano (mildly spicy) or red bell pepper (mild)
2 tsp canola or vegetable oil
1 large sweet onion (diced)
3 clove garlic (minced)
2 tsp chili powder
2 tsp dried oregano
1 tsp ground cumin
1 green bell pepper (seeded, diced)
1 tsp garlic salt
2 cup cannellini beans
3 cup low sodium chicken stock
2 cup chicken breast (cooked, cubed)
1/2 cup masa flour (mixed with water to create a loose paste)
green onion (chopped)
lime wedges

Cooking Time: 35 min

Instructions

Preheat oven to 425°F. To roast the chilies, place them onto a baking sheet then into the oven until the skins start to blister. Remove chilies from the baking sheet and place in a small bowl; cover with plastic wrap until they are cool to the touch, then peel off the skin of the pepper. Remove the seeds and stem, then roughly chop and set aside.

In a large pot, heat the oil then add the onion and sauté until just soft, then add the bell pepper, garlic, chili powder, oregano, cumin and garlic salt; continue to sauté. This allows the full flavor of the garlic and spices to develop. Add the roasted chili peppers, beans, stock and masa paste; stir thoroughly to mix in the masa, then simmer gently for 10 to 15 minutes. Add the cooked chicken and stir to combine.

To serve, ladle into bowls (rice is optional) and garnish with green onion and a squeeze of lime juice.

BEVERAGE PAIRING: Pacifico Clara Beer

Recipe brought to you by:

Chef Michi Holland