



Taste of Home

White Bean Chicken Chili

★★★★☆

My sister shared this white bean chicken chili recipe with me. I usually double it and add one extra can of beans, then serve with cheddar biscuits or warmed tortillas. The jalapeno adds just enough heat to notice but not too much for my children. —Kristine Bowles, Albuquerque, New Mexico

TOTAL TIME: Prep: 25 min. Cook: 3 hours

YIELD: 6 servings.

Ingredients

3/4 pound boneless skinless chicken breasts, cut into 1-1/4-inch pieces

1/4 teaspoon salt

1/4 teaspoon pepper

2 tablespoons olive oil, divided

1 medium onion, chopped

1 jalapeno pepper, seeded and chopped

4 garlic cloves, minced

2 teaspoons dried oregano

1 teaspoon ground cumin

2 cans (15 ounces each) cannellini beans, rinsed and drained, divided

2-1/2 cups chicken broth, divided

1-1/2 cups shredded cheddar cheese

Optional toppings: sliced avocado, quartered cherry tomatoes and chopped cilantro

Directions

1. Toss chicken with salt and pepper. In a large skillet, heat 1 tablespoon oil over medium-high heat; saute chicken until browned. Transfer to a 3-qt. slow cooker.

2. In same skillet, heat remaining oil over medium heat; saute onion until tender. Add jalapeno, garlic, oregano and cumin; cook and stir 2 minutes. Add to slow cooker.



3. In a bowl, mash 1 cup beans; stir in 1/2 cup broth. Stir bean mixture and the remaining whole beans and broth into chicken mixture.

4. Cook, covered, on low until chicken is tender, 3-3-1/2 hours. Stir before serving. Sprinkle with cheese; add toppings if desired.

Freeze option: Freeze cooled chili in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little broth or water if necessary.

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