

White Chicken



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Ingredients

2 1/2 cups shredded cooked rotisserie chicken
1 small yellow onion, diced
1 tbsp olive oil
2 cloves garlic, finely minced
2 (14.5 oz) cans chicken broth
1 (8 oz) can diced green chilies
2 tsp cumin
1/2 tsp paprika
2 tsp dried oregano
1/2 tsp ground coriander
1/4 tsp cayenne pepper
freshly ground black pepper, to taste
1 (8 oz) pkg light cream cheese, cut into small cubes
1 1/4 cup frozen or fresh corn kernels
2 (15 oz) cans Great Northern beans
1 Tbsp fresh lime juice
2 Tbsp chopped fresh cilantro, plus more for serving
Tortilla chips or Frito Lay Scoops, Monterey Jack cheese, sliced avocado for serving (optional)

Steps

Heat olive oil in Dutch oven over medium-high heat. Add onion and garlic, sauté 4 minutes.

Add chicken broth, green chilies, cumin, paprika, oregano, coriander, cayenne pepper and season with salt and pepper to taste. Bring mixture just to a boil then reduce heat to medium-low and simmer 15 minutes.

Drain and rinse beans in a colander then measure out 1 cup. Set whole beans aside, transfer 1 cup beans to a food processor along with 1/4 cup broth from soup mixture, puree until nearly smooth.

Add light cream cheese to soup along with corn, whole beans and pureed beans and stir well. Simmer 5 - 10 minutes longer.

Stir in warmed chicken, fresh lime juice and cilantro.

Serve with Monterey Jack cheese, cilantro, avocado slices and tortilla chips or Frito Lay Scoops if desired.