

White Bean Chicken Chili

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Ingredients

5-6 boneless/skinless chicken thighs
1 large onion
4 cloves of garlic
Salt and pepper to taste
1 tablespoon chili powder
2 15oz cans of great northern white beans
4 cups of chicken stock
1 can green chiles
1 tablespoon cumin
1 jalapeno, sliced in half



Steps

Chop the chicken thighs into cubes and sauté over medium-high heat until cooked through.

Add onion and garlic to pan and sauté until tender.

Add salt and pepper, chili powder, beans, chiles, cumin and sliced jalapeno. Sauté for 2 minutes until well combined.

Add in chicken stock and simmer, covered, for 30 minutes - 1 hour.

