

Creamy White Chicken Chili

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Ingredients

5-6 cans of beans (white, pinto, navy, kidney), rinsed and drained

1 pound boneless skinless Chicken.

1 onion, chopped

2 cloves garlic, pressed

1 Yellow pepper, chopped small

8 ounces sour cream (save some for on top at the end)

~1 cup chicken broth

1 cup of half and half or heavy cream

2-3 teaspoons chili powder

2-3 teaspoons cumin

1 teaspoon coriander

1 teaspoon white pepper

Red pepper flakes/hot sauce to taste

Steps

Sauté chicken, onion, garlic and peppers until cooked in avocado oil until chicken browned.

Shred chicken and add all to a crock-pot. Add beans.

Add broth and seasonings. Cook on medium for 3 hours with occasional stirring.

Turn to low and add cream and about 3/4 of sour cream container.

Stir well and continue cooking in low 1 hour. Taste test and add more spices (including hot sauce/red pepper if you want it spicy)

Serve with sour cream and shredded cheese garnish. Goes great with tortilla chips too.

