

White Chicken Chili

Looking for a new twist on chili? You're in for a treat with this white chicken chili.

Makes: 10 servings

Ingredients

- 1 tablespoon olive oil
- 2 medium red bell peppers, chopped
- 1 large onion, chopped
- 1 jalapeno pepper, chopped? (can adjust to taste)
- 3 cloves garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon oregano
- 2 cups low-sodium chicken broth
- 2 cups milk
- 2 cans white beans
- 12 ounces cooked chicken, cubed
- ¼ cup cilantro
- 6 corn tortillas?(toasted and cut into 1 inch squares)



Directions

1. Sauté peppers and onion in oil.
2. Add jalapeno pepper, garlic, chili powder, cumin, and oregano and cook for 1 minute.

3. And chicken broth. Simmer for 20 minutes.
4. Add milk, beans, and cooked chicken. Cook for 15 minutes to thicken before adding cilantro.
5. Top chili with crisp tortillas before serving.

Recipe from: *The Bold and Beautiful Book of Bean Recipes*, Washington State WIC Program, adapted by the USDA Food and Nutrition Administration.

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