

Chicken & White Bean Chili



Active Time: 45 minutes
Cook Time: 20-30 minutes
Serves: 4-6

Ingredients

- 3 tbs [Gustare Peperoncino Olive Oil](#), plus more to drizzle if desired
- 2 pounds chicken breast, cut into $\frac{3}{4}$ -inch cubes
- 1 cup onions, diced
- 6 cloves garlic, pressed
- 14½ ozs. chicken broth
- 4 tsp. ground cumin
- 2 tsp. dried oregano
- ½ tsp. cayenne pepper
- 2 tsp. salt
- 4-oz. can green chile peppers, sliced or diced
- 4 15.5-oz. cans Great Northern beans, drained and divided

Directions

1. Heat olive oil in sauté pan over medium heat.
2. Add chicken, onions and garlic. Sauté over medium heat until chicken is cooked or browned and onions and garlic are tender.
3. Place chicken mixture, including residual olive oil, into stock pot. Add chicken broth, spices and green chiles.
4. Puree one can of beans with small amount of broth from stock pot, until smooth. Add puree to chili to thicken.
5. Add remaining beans. Allow to simmer 15-20 minutes.
6. Drizzle with additional olive oil just before serving if you desire a little more kick. Enjoy!



Note: Excellent served with freshly grated Colby Jack cheese, a dollop of sour cream, and tortilla chips.