

# White Chicken Chili

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White Chicken Chili is the ultimate comfort food when your looking for a healthier version on the old classic.

Full of tender chicken breast and white beans in a creamy, cheesy sauce will have your family and friends coming back for seconds.

You won't have leftovers, but if you do this is one of those freezer friendly recipe for a ready made meal.

actually make a double batch purposely to freeze. These containers from Amazon they store easily, come in different sizes

are freezer and microwave friendly, don't freeze the Chili with the toppings, add them just before serving.

## Topping White Chicken Chili

white chicken chili like all chilis it's about the toppings. I topped this one with sour cream, lime, cheese and tortilla chips, that I cut into ribbons and air fried in my Cuisinart toaster/air fryer.

If you don't have an air fryer all I can say is, of all of the appliances in my kitchen it is the one I use the most. It fries, bakes, roasts and toast all in one toaster/air fryer.

Back to the topping the Chili there are as many possibilities as there are different types of chili. Experiment with different combinations find what fits your lifestyle and

taste.

One more thing if you make this recipe, please me a comment and don't forget to tag me on Instagram. I love hearing from you that's my favorite part!!!

## Ingredients

- 3 boneless skinless chicken breast
- 2 tablespoon olive oil
- 1 onion
- 2 Tablespoons chopped garlic
- 1 Jalapeno seeded and minced
- 1 Tablespoon each cumin, oregano, coriander and smoky paprika
- 2 15 oz. cans white beans
- 4 cups chicken
- 2 4.5 oz. green chilies
- 1/2 cup each monetary Jack and sharp cheddar
- 1/2 cup sour cream
- 1/2 cup crushed tortilla chips
- 1/2 cup chopped cilantro
- Salt and pepper to taste

## Instructions

1. In a large pot over medium heat, heat oil.
2. Add the chicken cook until lightly brown remove and set aside
3. Add the the onion, garlic and jalapeno cook until tender and just beginning to brown about 5 minutes
4. Add all the spices cook until fragrant
5. Add the green chilis, chicken broth, and chicken season with salt and pepper
6. bring to a boil, reduce heat and simmer covered 15 minutes
7. Remove chicken, shred between two forks

8. Return chicken to pan add white beans
9. Simmer 5 minutes more
10. Garnish with the Monterey jack, sour cream, tortilla chips, lime and cilantro