

White Chicken Chili



FROM THE KITCHEN OF **DEBBIE MACOMBER**

When Wayne and I are craving something hearty and healthy, this recipe immediately comes to mind. It's perfect to warm us to warm you up during the fall and winter. And it takes less than an hour to make, which makes it the perfect weeknight meal!

Serves 4-6

Ingredients

2 cans cannellini beans, drained and separated
2 cans low-sodium chicken broth, separated
4 bone-in, skin-on chicken thighs
1 Tbsp olive oil
1 medium onion, diced
4 garlic cloves, minced
1 jalapeño, stemmed, seeded, and minced
2 tsp chili powder
1 tsp cumin
½ tsp ground coriander
1 ¼ cup hominy
½ tsp salt
2/3 cup half and half
For serving: shredded white cheddar cheese, minced jalapenos, chopped cilantro, and diced avocado

Directions

In a blender or food processor, puree 1 can of beans with 1 cup chicken broth. Set aside.

In a large pot, heat oil over medium-high heat. Season chicken all over with salt and pepper, then place thighs in pot, skin side down. Cook for about 5 minutes, until skin is golden brown. Flip, and cook for 3-4 more minutes, until golden brown. Use tongs to transfer chicken to a plate.

Add onion to the hot pot and cook until soft and translucent, about 5 minutes. Add garlic, jalapeños, chili powder, cumin, coriander, and flour. Cook for 1 minute. Add pureed beans, second can of beans, second can of chicken broth, hominy, chicken, and salt. Bring to a boil, then turn down to medium-low heat and simmer for about 15 minutes, until chicken is cooked through.

Remove chicken to a cutting board and shred meat. Return meat to pot, discarding bones and skin. Stir in half and half.

Serve with shredded white cheddar cheese, minced jalapeños, chopped cilantro, and diced avocado.