



# White Bean Chicken Chili

## *Ingredients*

- 2 Tbsp vegetable oil
- 1 chopped onion
- 3 cloves garlic, minced
- 1 jalapeno minced
- 16 oz chicken broth
- 18 oz of can tomatillos chopped or jar of salsa verde
- 1 can rotel tomatoes
- 1 can diced green chilies
- tsp oregano
- tsp coriander
- tsp cumin
- 1 lb cooked chicken
- 1 can white beans
- 1 cup corn
- Salt & Pepper to taste

## *Directions*

In the bottom of a dutch oven or heavy soup pot heat the oil and cook onion and garlic together.

Sauté until translucent but do not let the garlic burn.

Stir in broth, add tomatillos, tomatoes, and chiles and fresh peppers. Let everything warm up on the stovetop.

Add herbs & spices. Bring to a boil and simmer for 10 mins.

When everything is hot and cooked together for a bit add chicken, beans, and corn and simmer on low for at least 15 minutes to cook chicken through.

Simmer longer for more tender chicken.

