

Published March 20th, 2019

Say goodbye to winter with this white bean chicken chili

By Susie Iventosch



Photo Susie Iventosch

My mom has always been an amazing cook, and she instilled in me a love of cooking from a very early age. Even at 86 years old, she still loves cooking and stays very busy in the kitchen testing new recipes and altering old favorites to better suit today's healthy standards and tastes. One time, years ago, when we went to visit my parents, she made this white bean chicken chili, which was a completely new twist on chili to me. We all loved it and it was perfect for that particularly cold winter weekend in the mountains. With this rare wet Bay Area winter and the chilly temperatures, it seemed fitting to bring this recipe out for a few cozy meals and it was just as good as I'd remembered. It's an easy soup to make and it also freezes well, in case you decide to double the batch!

White Bean Chicken Chili
(Serves 4)

INGREDIENTS

2 tablespoons olive oil
 1 yellow onion, coarsely chopped
 1 jalapeno, stem removed, seeded and very finely diced
 1 poblano pepper, stem removed, seeded and medium diced
 1 teaspoon cumin
 1/2 teaspoon chili powder
 2 cups shredded, cooked chicken breast
 2 small cans diced, fire-roasted Ortega chilies (7 ounce cans)
 1 14-ounce can cannellini beans, drained
 1 14-ounce can chicken broth
 1/4 cup white wine
 1/4 cup fresh cilantro, minced
 Salt and pepper to taste
 Garnishes:
 Grated white cheddar cheese
 Avocado, diced
 Cilantro leaves

DIRECTIONS

In a soup pot, heat olive oil over medium heat and add onion, poblano and jalapeno peppers. Cook until onions are translucent. Add cumin and chili powder and stir well, cooking just a few minutes longer until cumin and chili powder have been lightly browned to release flavors. Next, add the shredded chicken, roasted Ortega chilis, cannellini beans, chicken broth and wine. Cook over medium-low heat until everything is hot. Season with salt and pepper to taste and sprinkle in minced cilantro.

At this point, you can refrigerate chili for a day or two until ready to serve, or serve immediately and garnish with grated cheddar, diced avocados and cilantro leaves. Serve with warmed tortillas or toasted bread.



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

Reach the reporter at: suziven@gmail.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA