

White Chicken Chili (Serves 6)

Slightly adapted from [Phillis Carey](#)

1 T. olive oil
1 cup diced onion
1 yellow bell pepper, diced
1 T. minced fresh jalapeno
1 ½ tsp. ground cumin
1-14oz. can cream-style corn
1-7 oz. can diced green chilies
1 cup chicken broth
1 cup heavy whipping cream
1-15oz can S&W Premium white beans, rinsed and drained (or any small white bean or navy bean)
2 cups shredded cooked chicken
Salt and pepper to taste
1 ½ cups shredded Jalapeno Jack cheese (or white cheddar cheese/jack cheese), divided use

In a large pot heat oil over medium high heat. Cook onion, yellow pepper and jalapeno for 3 or 4 minutes or until softened. Add cumin, corn, green chilies, broth and cream. Bring to a boil, stirring occasionally.

Lower heat and stir in beans and simmer, covered, stirring occasionally to blend flavors, about 10 minutes. Stir in chicken and season with salt and pepper. Heat a minute or two to warm chicken. Stir in 1 cup cheese, stirring until melted. Serve immediately with remaining ½ cup cheese sprinkled on top.

You can do this ahead but put the chicken in when reheating.

An easy way to cook the chicken: put 2 or 3 chicken breasts with bone & skin in a casserole dish, cover with plastic wrap, poke a few holes and heat for 7-8 minutes per pound. When juices run clear, it's done. Let the chicken cool a little to handle, and then shred away! Enjoy!

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