

A Sutherland Belle

Green Chile Chicken & Bean Soup

INGREDIENTS

- 1 tablespoon olive or canola oil
- 1 large poblano chile, seeded and chopped (about ½ cup)
- 1 onion, chopped
- 5 small garlic cloves, minced
- 5 cups chicken broth
- 3 (15½-oz.) cans of white great Northern beans, drained and rinsed
- 1 (1 lb-12oz.) can of green enchilada sauce
- 1 teaspoon kosher salt
- 1 teaspoon dried oregano
- ½ teaspoon ground coriander
- 3 medium-sized chicken breasts or 1 rotisserie chicken
- 2 cups chopped fresh cilantro, plus more for garnish
- 1 lime, juiced
- Garnishes: Thinly sliced radishes and sour cream

INSTRUCTIONS

1. Heat oil in a large Dutch oven over medium-high. Add poblano and sweet onion; cook, stirring occasionally, until tender, about 5 minutes.
2. Add garlic; cook, stirring constantly, until fragrant, about 30 seconds. Stir in broth, enchilada sauce, salt, cumin, oregano, and coriander. Add chicken breasts to the pot. Bring to a simmer, and cook, stirring occasionally, for about 15 minutes or until chicken is cooked through.
3. Remove chicken breasts, shred, and return to the pot. Add 2 cans of whole beans and one can of beans, smashed. Continue simmering until heated through, about 5 minutes. Stir in lime juice and cilantro. Garnish with radishes, sour cream, and additional cilantro. Serve immediately.