

# A Sutherland Belle

## Widow Maker White Chicken Chili

### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 1 medium yellow onion, chopped
- 4 cloves garlic, minced
- 1 large jalapeño, seeded, if desired, and chopped
- 2 teaspoons ground cumin
- ½ teaspoon smoked paprika
- ½ teaspoon chili (or Chipotle chili) powder
- ½ teaspoon ground oregano
- ½ teaspoon ground coriander
- Dash of cayenne pepper or ½ teaspoon red pepper flakes (optional)
- kosher salt and black pepper
- 1½ pounds boneless, skinless, chicken breasts or thighs
- 6 cups low-sodium chicken broth
- 8 ounces of cream cheese, at room temperature
- ½ cup sour cream
- 2 (15.5 oz) cans of white beans, drained
- 1 cup salsa verde
- 1 (4.5 oz) can dice green chiles
- 1 cup shredded pepper jack cheese
- ½ cup fresh cilantro, chopped
- avocado, cheese, and sour cream, for serving
- lime zest and juice, for serving

### *Optional ingredients for a thicker soup*

- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1 chicken bouillon cube

### INSTRUCTIONS

#### Stove Top Method

1. Heat the olive oil in a large pot over medium heat. Add the onion and cook until fragrant, about 5 minutes. Stir in the garlic, jalapeno, cumin, paprika, chili powder, oregano, coriander, cayenne (if using), and a pinch each of salt and pepper. Cook 5-10 minutes, until very fragrant. Add the chicken, then stir in broth. Season with more salt and pepper. Partially cover and simmer over medium-low heat for 20 minutes, until the chicken is cooked through.
2. Pull the chicken out and shred using 2 forks. Stir in the cream cheese until smooth, then stir in the shredded chicken, white beans, salsa verde, green chilies, sour cream, and cheese. Cook 5-10 minutes until the cheese is melted. Remove from the heat and stir in the cilantro. If needed, use butter, milk, and flour tips below.

3. Ladle the chili into bowls. Top, as desired, with yogurt/sour cream, cheese, avocado, cilantro, and green onions. Zest lime over each bowl. Eat and enjoy!

#### Additional instructions for a thicker soup:

1. An hour before serving, melt the butter in a small saucepan over medium-high heat. Once the butter melts, whisk in the flour. Whisk constantly, until the flour and butter brown lightly and thicken. Then, slowly whisk in the milk. Add in the chicken bouillon and continue to whisk as the sauce cooks and thickens and the bouillon cube breaks down for about 5 minutes.
2. Remove the saucepan from heat and pour into the chicken chili.

#### Slow Cooker Method

1. In the bowl of your crockpot, combine the onion, garlic, jalapeno, cumin, paprika, chili powder, oregano, coriander, and cayenne (if using). Add the chicken, then stir in 6 cups broth and cream cheese. Season with salt and pepper.
2. Cover and cook on low for 6-7 hours or high for 4-5 hours.
3. Shred the chicken using two forks. Stir in the white beans, salsa verde, green chilis, pepper jack cheese, sour cream and cilantro. Heat on low for another 30 min.
4. Add optional thickening ingredients as listed in stove instructions and stir until combined.
5. Ladle the chili into bowls. Top, as desired.