

A Sutherland Belle

Spicy Green Chicken Chili

INGREDIENTS

- 2 pounds boneless skinless chicken breasts or thighs (or use a rotisserie chicken, about four cups)
- 2 tablespoons olive oil
- 1 large yellow onion, diced
- 2 poblano peppers, stemmed, seeded, and diced
- 1 jalapeño pepper, stemmed, seeded, and diced
- 4 ounces diced green chiles (hatch or mild chiles depending on spice tolerance)
- 4 cloves garlic, minced
- 4 cups chicken broth (for a spicier soup, sub 1-2 cups with [Swanson Spicy Chicken Broth](#))
- 16 ounces jar salsa verde
- 2 (15.5-ounce) cans cannellini beans, drained and rinsed
- 1 ½ teaspoons kosher salt, plus more to taste
- 2 teaspoons dried oregano
- 1 teaspoon [Badia Complete Seasoning](#)
- 1 teaspoon ground cumin
- 2 bay leaves
- ½ cup chopped cilantro
- Zest and juice from two limes
- Toppings: Mexican crema (or sour cream), diced avocados, sliced green onions, tortilla chips

INSTRUCTIONS

Stovetop Method

1. Heat the olive oil in a large pot or Dutch oven over medium-high heat. Add the onion, poblanos, and jalapeño; cook for 10 minutes, until the peppers are softened and the onions are translucent.
2. Stir in the garlic and cook for 1 minute until fragrant.
3. Add the chicken broth, salsa verde, chicken, diced green chiles, salt, oregano, complete seasoning, cumin, and bay leaves. Stir to combine and bring to a boil.
4. Reduce the heat to low, cover, and simmer for 20 minutes. Carefully remove the chicken and shred once cool enough to handle.
5. Add shredded chicken and white beans to the pot. Uncover and cook for an additional 10 minutes while the broth reduces.
6. Discard the bay leaf and stir in the chopped cilantro, lime zest, and juice. Taste and season with more salt if needed.
7. Garnish and serve.

Slow Cooker Method

1. Cook the peppers, onions, and garlic in a large skillet over medium-high for 8-10 minutes until the onions are translucent and the peppers have softened slightly.

2. Add vegetables to the slow cooker along with 2 pounds of boneless skinless chicken breasts or thighs, broth, salsa verde, diced green chilis, salt, oregano, complete seasoning, cumin, and bay leaves. Cover and cook on high for 4 hours or low for 7 hours.
3. 30 minutes before the cooking time is finished, remove the chicken breasts with a slotted spoon and shred with two forks. Add the shredded chicken and white beans back into the slow cooker along with cilantro, lime zest, and juice. Cook for the remaining 30 minutes.
4. Garnish and serve.