

White Bean Chili

Ingredients

- 2 15½ oz cans beans, rinsed and drained
- 2 cups unsalted chicken broth
- 2 Tbsp olive oil
- 3 garlic cloves, minced
- 1 large white onion, chopped
- 1 jalapeno, minced
- 1 red pepper, chopped
- 2 tsp ground cumin
- 1 tsp dried oregano
- 1 tsp coriander powder
- ½ tsp black pepper
- 1 cup frozen corn
- 1 4 oz can mild green chilies
- Optional Toppings: fresh cilantro, chopped jalapeno, shredded cheddar cheese, crushed tortilla chips, sour cream



Preparation

1. Purée 1 can of rinsed beans with 1 cup of broth and set aside
2. Heat olive oil over medium-high in a large soup pot
3. Add garlic, onion and jalapeno
4. Cook until vegetables begin to soften, about 5 minutes
5. Add red bell pepper and cook 2 minutes
6. Add spices and cook until fragrant, about 1 minute.
7. Add puréed mixture, the remaining broth, whole beans, corn, and green chiles and bring to a boil
8. Reduce heat and simmer for 30 minutes
9. Serve with your favorite toppings