

White Bean Chicken Chili

Serves 6

INGREDIENTS

- 2 tablespoons olive oil
- 2 yellow onions, diced
- 1 can (4-oz) diced mild green chiles
- 2 tablespoons ground cumin
- 2 teaspoons dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 4 cloves garlic, minced
- Kosher salt
- 4-6 carrots, chopped in 1/2" rounds
- 1 lb small red or yukon gold potatoes, washed and quartered (or cut to 1" dice)
- 6 cups chicken broth
- 1 3-4 lb cooked rotisserie chicken, meat removed and shredded
- 3 15-oz cans white beans, such as cannellini or great northern (I do **not** drain the beans)
- Grated parmesan or cheddar cheese
- Optional toppings: fresh chopped parsley, diced avocado, plain greek yogurt

INSTRUCTIONS

1. Heat **2 tablespoons olive oil** over medium-high heat in a large dutch oven or soup pot (this recipe makes a lot of soup, so use at least a 4.5-5 quart pot). When the oil is hot, add **2 diced yellow onions** and a **pinch of kosher salt** and cook until translucent and beginning to brown, stirring occasionally, 4-5 minutes.
2. Stir in a **4-oz can of mild diced green chiles** and cook for 2 minutes, stirring occasionally. Add **2 tablespoons cumin, 2 teaspoons dried oregano, 1/4 teaspoon red pepper flakes, 4 cloves minced garlic** and **1 teaspoon kosher salt** and cook for 1-2 minutes, stirring frequently, until fragrant. Stir in **4-6 sliced carrots** and **1lb quartered potatoes**, coating them in the spices and cooking for another 1-2 minutes.
3. Pour in **6 cups chicken broth**, bring to a boil, then lower the heat and gently simmer, uncovered and stirring occasionally, until the potatoes and carrots are tender, 15-20 minutes. Add the meat of **1 rotisserie chicken** and **3 cans white beans** (include the bean water), and cook over low heat until the chicken and beans are warmed through, between 5-10 minutes. Taste and adjust seasoning as needed – you may want to add more salt. Feel free to add more broth (or water) if needed.
4. Turn off the heat and let the soup sit for 15-20 minutes to let everything cool down and allow the flavors to really meld together. Serve in bowls topped with a generous handful of grated cheese. I also enjoy topping this chili with some fresh chopped parsley, diced avocado, and/or a dollop of tangy plain greek yogurt.

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