

CREAMY WHITE CHICKEN CHILI SOUP

INGREDIENTS

- 3 tablespoons butter
- 1 large onion, diced
- 6 cloves garlic, minced
- 1 teaspoon ground cumin
- 4 cups chicken stock
- 1 cup guacamole salsa (see below)
- 2 (4-ounce) cans diced green chiles
- 1 serrano (or jalapeño) peppers, minced
- ½ teaspoon EACH: dried oregano AND ground coriander
- ½ cup sliced pepperoncini peppers, drained
- 2 (15 oz.) cans navy or cannelloni beans, drained + rinsed
- ½ cup heavy cream
- 2 ½ cups cooked and shredded chicken
- 2-4 tablespoons lime juice + zest of 1 lime
- 3 tablespoons chopped cilantro



DIRECTIONS

SAUTE: Heat a large Dutch oven or soup pot over medium heat. Add butter and sauté onions and serrano together until softened, about 6 minutes. Add minced garlic, cumin, and continue to cook for 30 seconds.

SIMMER: Add chicken stock, guacamole salsa, oregano, coriander, diced green chilies, pepperoncini peppers, and beans. Bring chili to a boil, reduce and simmer for 10 minutes. If you prefer a thicker chili, use a potato masher to mash some of the beans.

FINISH: Add chicken, lime zest, and 2 tablespoons lime juice to chili and simmer for 10 minutes. Taste and adjust with additional lime juice if you prefer it zingy! It will mellow out a bit once you add cream. Stir in heavy cream and cilantro. Taste and salt to taste. Serve in bowls topped with sliced avocados and sour cream with tortilla chips.