Creamy White Chicken Chili

Yield: 6 servings

Prep Time: 0:10:00

Cook Time: 0:30:00

Total Time: 0:40:00

1. Heat olive oil in a large pot over medium-high heat. Add onion and saute for 4 minutes. Add garlic and saute for 30 seconds longer.

   - ☐ 1 tbsp Olive Oil
   - ☐ 1 each Yellow Onion
   - ☐ 2 cloves Garlic

2. Add chicken broth, green chilies, cumin, paprika, oregano, coriander, cayenne pepper, and season with salt and pepper to taste. Bring mixture just to a boil, then reduce heat to medium-low and simmer for 15 minutes.

   - ☐ 2 cans Chicken Broth
   - ☐ 1 can Diced Green Chilies
   - ☐ 1 1/2 tsp Cumin
   - ☐ 1/2 tsp Paprika
   - ☐ 1/2 tsp Dried Oregano
   - ☐ 1/2 tsp Ground Coriander
   - ☐ 1/4 tsp Cayenne Pepper
   - ☐ Salt and Black Pepper

3. Drain and rinse the cannellini beans. Add the beans to the pot. Use an immersion blender to puree the soup slightly, leaving some beans whole for texture.

   - ☐ 2 cans Cannellini Beans

4. Add Neufchatel cheese to the soup along with the corn. Stir well and simmer for 5-10 minutes.

   - ☐ 8 oz Neufchatel Cheese
   - ☐ 1 1/4 cup Corn

5. Stir in shredded chicken, lime juice, and cilantro. Adjust seasoning if needed and serve.

   - ☐ 2 1/2 cup Shredded Cooked Chicken
   - ☐ 1 tbsp Lime Juice
   - ☐ 1/2 cup Cilantro