



Southwestern White Bean Chicken Chili

Despite all the chiles used in this recipe, the final flavor is quite mild in terms of heat. You can leave the stems and seeds in the jalapenos to increase the spiciness, or you can simply serve the chili with hot sauce on the side. Serves 6. This dish is just as good the next day, and it freezes well for up to 3 months. Serve with warm cornbread for a wintertime feast.

INGREDIENTS

2.5–3 pounds raw bone-in, skin-on chicken breasts, or 1 rotisserie chicken, shredded
Olive oil
1 small carrot, peeled and roughly chopped
1 stalk celery, roughly chopped
2 onions, any kind, roughly chopped
1 bell pepper, stemmed, seeded, deveined, and roughly chopped
2 poblano chiles, stemmed, seeded, deveined, and roughly chopped
1 large jalapeno pepper, stemmed, seeded, deveined, and roughly chopped
1 Anaheim pepper, stemmed, seeded, deveined, and roughly chopped
6 cloves of garlic, minced or pressed through a garlic press
1 tablespoon ground cumin
1½ teaspoons coriander
½ teaspoon chili powder
2 (15 oz.) cans cannellini beans, drained and rinsed
3 cups chicken stock, preferably homemade
¼ cup fresh lime juice
¼ cup chopped cilantro
1 large jalapeno pepper, stemmed, seeded, deveined, and minced
Sour Cream, for garnish
Shredded cheddar, for garnish
Chopped green onion, for garnish
Jalapeno hot sauce, optional

INSTRUCTIONS

1. Preheat oven to 400°F. Place the chicken breasts in a large, heavy-bottomed pot or on a sheet pan. Rub chicken breasts all over with salt and pepper, and lightly coat with olive oil. Roast the chicken fat side up in the oven until the chicken reaches an internal temperature of 160°F, about 25-35 minutes, depending on the size of your chicken breasts. Remove from oven and set aside to cool. Leave the chicken fat in the pot, or pour the chicken fat into a large pot if you used a sheet pan. Scrape up any browned bits that you can and add them to the pot to make the chili.

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2. While the chicken roasts, combine the chopped carrots, celery, onion, bell pepper, poblano, jalapeno, and Anaheim chiles in the bowl of your food processor. Pulse until the vegetables are the consistency of a chunky salsa, about 10 seconds.
3. Set the large pot with the chicken fat over medium heat (if there's not enough fat to coat the bottom of the pan, add some olive oil). Add the vegetable mixture to the pot, as well as the minced garlic, cumin, coriander, and chili powder, and a big pinch of kosher salt, and sauté until the vegetables are tender, about 7-10 minutes. In the same food processor bowl, combine 1 cup of the sautéed vegetable mixture, 1 can of drained and rinsed cannellini beans, and ½ cup of the chicken stock. Process until the mixture is a smooth puree.
4. Add the bean and vegetable puree back to the vegetables in the pot, along with the rest of the chicken stock and the other can of cannellini beans. Bring to a boil, reduce the heat to a simmer, and let the mixture simmer gently for 10-12 minutes.
5. While the chili base simmers, remove the cooked chicken from the bones and shred the meat. Your house should smell awfully good now. Once the chili has reduced, stir the shredded chicken into the chili. Let the chili simmer for another 15-20 minutes to allow the chicken warm through and for the flavors to meld. Stir in the lime juice, the chopped cilantro, and the minced fresh jalapeno. Season the chili to taste with salt and pepper. Garnish the chili with shredded cheese, sour cream, chopped green onion, and jalapeno hot sauce, if desired.