

White bean chicken chili

Sara Lee Chef Catherine DeOrio shares her warm and hearty winter entrées

Catherine DeOrio

4-6 servings

Preparation time: 10-15 minutes

Cooking time: 6-8 hours (15-20 minutes active)

INGREDIENTS

1 1/2 – 2 lbs chicken; 2 boneless, skinless chicken breasts, split and 2 boneless, skinless chicken thighs)

3 cans (15 oz) cannellini (white kidney) beans

10 oz. Hillshire Farm Smoked Turkey sausage; sliced 1/4 inch thick

4 cups chicken stock

1/2 cup dry white wine

1 can (4 oz) roasted, peeled and diced green chiles

5 cloves garlic; minced

1 medium yellow onion; chopped (approx. 2 cups)

1/4 cup thinly sliced red bell peppers

1/4 cup heavy cream

3 tablespoons olive oil

3/4 tablespoon kosher salt

1 teaspoon cumin

1 teaspoon oregano

1/2 teaspoon white pepper

1/8 teaspoon ground coriander

Cornstarch (optional) 1 tablespoon of corn starch to 2 tablespoons of water thickens 1 cup of liquid (use as needed)

(Optional) Garnishes

Pickled nacho jalapeno slices

sour cream

shredded chipotle cheddar cheese

shredded Monterey jack cheese

diced roasted red peppers

green and red salsas

Tabasco sauce

chopped green onions

diced turkey sausage

DIRECTIONS

1. Heat 2 tablespoons olive oil in skillet over medium-high heat. Add onions, garlic, coriander, cumin and oregano. Saute until translucent and fragrant, approximately 5 minutes.

2. Add red peppers and sauté for 2 more minutes. Empty contents of skillet into slow cooker.
3. Heat one tablespoon oil in same skillet over medium-high heat. Add chicken to skillet (working in batches if necessary) and cook until it is no longer pink on the outside, approximately 5-7 minutes. Transfer to slow cooker.
4. Add wine, chicken stock, green chiles, beans and white pepper to slow cooker and turn on to low. Cook for 6-7 hours.
5. Remove chicken from slow cooker and shred with a fork. Return to slow cooker.
6. Add cream, salt, and turkey sausage, turn cooking setting to high and remove lid or simply leave lid slightly ajar to let moisture escape. Cook until sauce is thickened, approximately 30-45 minutes.
7. If a thicker chili is desired: Mix 1 tablespoon cornstarch with 2 tablespoons water or stock for each cup of liquid. Add to slow cooker and mix. Allow sauce to thicken before serving.
8. Serve in bread bowl and top with favorite garnishes.

TIP

For a hearty all in one meal, serve in a warm bread bowl.

If you like your chili extra spicy, add ½ a diced jalapeno and sauté with onions before adding to slow cooker.