

White Chicken Chili Recipe

1 Tbsp. canola or olive oil	1 -15 oz. can Butter Beans , drained and rinsed
1 medium onion , diced	
4 cloves garlic , minced--or about 2 Tablespoons minced-in-a-jar	1 -15 oz. can Shelled Beans , drained and rinsed
1 -4 oz. can diced green chiles	3 cups cooked, diced Rotisserie chicken meat
1/2 small jalapeno pepper , SEEDED and chopped finely	1/4 tsp. cayenne pepper
1/4 cup diced red pepper (can be green or yellow)	2 tsp. cumin
3 cups low-sodium chicken broth	1 tsp. oregano
2 -15 oz. cans Cannelloni beans , drained and rinsed	salt and pepper to taste
	1 cup shredded Monterey Jack cheese

Heat the oil over medium heat in a saucepan. Add onion, garlic, red pepper, chilies and jalapeno. Cook and stir 2-3 minutes. Process one cup chicken broth and 1 can cannelloni beans in a blender or food processor until a smooth paste. Now toss everything into a the crock pot and cook on high for about 4 hours. At the end, toss in the cheese and serve with cornbread.