

Cozy and Quick White Chicken Chili

March 1, 2023

TOTAL TIME 40 minutes

Ingredients

4 servings

3 Tbsp. unsalted butter

2 Tbsp. extra-virgin olive oil

1 medium onion, finely chopped

4 garlic cloves, thinly sliced

1 lb. ground chicken, preferably dark meat

1 ½ tsp. Diamond Crystal or 1 tsp. Morton kosher salt, plus more

1 tsp. chili powder

1 tsp. ground cumin

½ tsp. ground coriander

Freshly ground pepper

2 4-oz. cans diced green chiles

2 15.5-oz. cans white beans, rinsed

3 cups low-sodium chicken broth

Sliced avocado, sour cream, cilantro leaves, sliced jalapeños, and corn chips (for serving)

Preparation

Step 1

Heat **3 Tbsp. unsalted butter** and **2 Tbsp. extra-virgin olive oil** in a large Dutch oven or other heavy pot over medium-high until butter is melted. Cook **1 medium onion, finely chopped**, and **4 garlic cloves, thinly sliced**, stirring occasionally, until onion is softened, 4–6 minutes. Add **1 lb. ground chicken, preferably dark meat**, **1 ½ tsp. Diamond Crystal** or **1 tsp. Morton kosher salt**, **1 tsp. chili powder**, **1 tsp. ground cumin**, and **½ tsp. ground coriander**; season with **freshly ground pepper**. Cook, stirring often and breaking up chicken with a wooden spoon, until combined and chicken is no longer pink, 3–4 minutes. Add **two 4-oz. cans diced green chiles** and cook, stirring often and continuing to break up chicken, until chicken is cooked through, 2–3 minutes.

Step 2

Add two **15.5-oz. cans white beans, rinsed**, and **3 cups low-sodium chicken broth** to pot and bring to a boil. Reduce heat and simmer, stirring occasionally and mashing some of the beans with spoon, until flavors are melded and chili is slightly thickened, 8–10 minutes. Taste and season with more salt and pepper if needed.

Step 3

Divide chili among bowls and top with sliced avocado, sour cream, cilantro leaves, sliced jalapeños, and corn chips.