



THE ingles TABLE

with Gigi Stewart
White Chili with Chicken

Shopping List

- ½ Tablespoon oil
- 1 large onion, chopped
- 2 garlic cloves, minced
- 1 cup salsa verde (green salsa made with tomatillos & jalapeno peppers; use mild, medium or hot depending on your taste preference)
- 1 teaspoons ground cumin
- 1 teaspoon chili powder
- 4 cups cooked, shredded or chopped chicken (great use for leftover chicken or use rotisserie chicken from the deli for a shortcut)
- 3 (15 oz.) cans great northern white beans, do not drain
- 3 cups low sodium chicken stock (be sure you use one that is GF)
- 2 cups shredded white cheddar or Monterey Jack cheese, divided
- Additional salsa, sour cream, sliced jalapeno peppers, etc. for garnish if desired

Cooking Instructions

- 1)** In a large soup pot, warm oil over medium heat and add onion, cooking until tender, about 10 minutes.
- 2)** Add garlic and stir 1 minute, then add salsa, spices and stir.
- 3)** Add chicken, beans and chicken stock; stir and cover.
- 4)** Reduce heat to low and cook 45 minutes, stirring occasionally.
- 5)** After cooking time, turn off heat and stir in 1 cup of the cheese. If the chili is too thick, you can add more stock or water to thin as you like.
- 6)** Spoon into bowls, top with additional cheese and other extras as you like.



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