

# White Bean Chicken Chili



## Ingredients

- 1.5 cups dry Great Northern Beans (makes about 3 cups cooked)
- 2 (4.5oz) cans chunk chicken, drained
- 3 cups chicken broth
- 1 small onion, diced (or 1 tsp onion powder)
- 1 cup frozen or canned corn, drained
- ½ cup evaporated milk or regular milk
- 1 small can mild green chiles, drained (optional)
- ½ tsp chili powder
- 1 tbsp cooking oil (olive, canola, avocado, vegetable, or similar)
- Optional additional seasonings: 1 tsp ground cumin, ½ tsp dried oregano, pinch of paprika

## Instructions

1. Heat the cooking oil in a pot over medium heat.
2. If using fresh onion, add and cook for about 5 minutes.
3. Add the broth, beans, chicken, corn, spices, and green chiles, if using. Bring to a boil.
4. Reduce heat and simmer for 20-25 minutes, uncovered.
5. Turn heat to low, and add the milk. Allow to sit for 5 minutes.
6. Portion into bowls, and top with your preferred toppings. Try tortilla chips, avocado, cilantro leaves, or others!

