

# Kristen's White Bean Chili

Serves 10

## Ingredients

- 3 15.5 oz cans organic cannellini (white kidney) beans, well drained
- 2 32 oz boxes organic chicken stock
- 2 medium sweet onions chopped
- 6 cloves chopped garlic
- 2 4oz cans fire roasted diced green chilis (not hot)
- 2 14.5 oz cans organic diced tomatoes and their liquid
- 2 tbsp dried oregano
- 2 tbsp ground cumin
- 1 tsp ground cloves
- 2 tsp Hatch green chili powder or regular chili powder
- 1/2 tsp ground cayenne pepper
- 1-2 tsp salt to taste
- 2-3 cups chopped cooked chicken or turkey
- 12 oz shredded jack or Mexican cheese blend
- 2 tbsp olive oil

## Instructions

1. Heat olive oil in a large heavy stock pot, add onions and garlic stirring until translucent. Add the broth, cumin, oregano, cloves, chili powder and cayenne pepper. Bring to a simmer and add beans, chilis and diced tomatoes.
2. Gradually add shredded cheese to the bean mixture, stirring between each addition to incorporate, melting the cheese into the mixture.
3. Add chicken or turkey to the bean and cheese mixture stirring occasionally while the meat warms up.
4. Adjust the seasonings. I often add more cumin and sometimes cayenne to make it more spicy.

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