
White Chicken Chili

From the Kitchen of Brett Broussard

2 cans white beans, rinsed and drained
4 cups low sodium chicken broth, divided
2 tablespoons extra-virgin olive oil
1 large yellow onion, diced
1 jalapeno pepper, seeded and minced
2 medium poblano peppers, seeded and diced
4 garlic cloves, minced
1 tablespoon ground cumin
1 1/2 teaspoons ground coriander
1 teaspoon ancho chili powder
salt
1 rotisserie chicken, skin removed and shredded (about 4 cups)
3/4 cup frozen corn
1 tablespoon fresh lime juice, from one lime, plus more to taste
1/4 cup fresh chopped cilantro

In a food processor, blend 1/2 of the beans with 1 cup of the chicken broth. Set aside both the pureed beans and the remaining whole beans. Add the oil to a large pot or Dutch

oven and heat it over medium-high heat. Add the onions, jalapeno pepper and poblano peppers and cook, stirring frequently until soft 4-5 minutes. Add the garlic and cook for one minute more. Add the cumin, coriander, and ancho chili powder and continue to cook, stirring frequently for one minute more to toast the spices. Add the chicken broth, pureed beans and 1/2 teaspoon of salt, bring to a boil. Reduce the heat to low and simmer uncovered for about 20 minutes. Stir in the shredded rotisserie chicken, reserved whole beans, corn, and lime juice; bring back to a simmer and cook until everything is heated through about 5 minutes. Taste and adjust seasoning with more salt and lime juice, if necessary. Stir in the cilantro. (Note that the broth will be somewhat soupy- that's how it is supposed to be. It thickens the longer it sits). Ladle the chili into bowls and serve with sour cream, crushed tortilla chips, and lime wedges.
