



WHITE CHICKEN CHILI

RECIPES FROM HOME
WITH MATT ZALDIVAR

INGREDIENTS

- 3 tablespoons unsalted butter
- 1 large yellow or red onion, finely chopped
- Kosher salt
- 10 garlic cloves, finely chopped
- 1 jalapeño, minced
- 3 (4-ounce) cans chopped green chiles, hot, mild or a combination
- 2 teaspoons ground cumin
- 2 teaspoons onion powder
- 1 teaspoon dried oregano
- ½ teaspoon ground cayenne
- 2 pounds boneless, skinless chicken thighs
- 3 cups chicken stock
- 2 (14-ounce) cans great Northern beans, drained and rinsed
- (I used dried Corona beans, (seriously!) soaked and cooked them until tender)
- 1 ½ cups frozen corn
- 1 cup finely chopped fresh cilantro (about 1 small bunch), optional
- 1 lime, juiced (about 2 tablespoons)
- Pickled jalapeño slices, sliced scallion, cubed avocado and sour cream, for serving

DIRECTIONS

In a large Dutch oven, melt the butter over medium heat. Add the onion, season with salt and cook, stirring occasionally, until the onion is softened and translucent, about 8 minutes. Add the garlic and jalapeño and cook until fragrant, about 1 minute. Add the chopped green chiles, cumin, onion powder, oregano and cayenne and stir until fragrant, 1 to 2 minutes.

Generously season the chicken thighs with salt and add them to the pot and brown. Stir in 3 cups chicken stock and the beans. Transfer the mixture into a 5- to 8-quart slow cooker or cook in a low oven in the Dutch oven. Cover and cook until the chicken is tender, 4 to 6 hours.

Shred the chicken using two forks. (You can do this directly in the pot, or remove the chicken to a bowl, shred it, then return it to the pot.) Stir in the frozen corn, cover and cook until warmed through, about 10 minutes. Stir in the cilantro, if using, and lime juice. Season to taste with salt.

Serve in bowls and pass the toppings at the table.

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