

# Chicken Chili



## Ingredients

- 2 15 oz cans cannellini beans
- 1 ½ cups cooked and cubed chicken (approx. 1.5lbs)
- 1 poblano pepper, sliced and chopped
- 1 jalapeño, seeded, sliced and diced (optional)
- ½ yellow onion, diced
- 2 cups chicken broth (16oz)
- ½ tsp white pepper
- ½ tsp cumin
- ¼ tsp cayenne (optional)
- 1 Tbsp chopped cilantro
- ½ cup sour cream or plain yogurt (preferably full-fat)

Strain one can of beans and mash with a fork in a sauce pan or soup pot. Add remaining beans, cooked and cubed chicken, pepper(s), broth and seasonings and bring to boil.

Reduce heat, cover and simmer for 15 minutes stirring occasionally.

Turn off heat, stir in sour cream and cilantro.

Enjoy!

\*Serve with sliced avocado and tortilla chips on the side.