



## White Bean Chicken Chili

Prep Time: 15 min

Cook Time: 45 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

344 calories

16 g fat

894 mg sodium



### INGREDIENTS: **\*\* Items not included in kit**

- 1 lb. ground chicken
- 1/4 tsp salt & 1/4 tsp black pepper\*\*
- 2 TB olive oil\*\*
- 1 small jalapeno pepper, diced
- 1 poblano pepper, diced
- 1 large onion, diced
- 3 garlic cloves, minced
- Chicken Chili Spices
  - 1 TB ground cumin, 1 1/2 tsp ground coriander, 1 tsp chili powder
- 2 cans (14.5 ounces each) cannellini beans, rinsed and drained
- 4 cups chicken broth
- 1 lime, juiced
- 1/4 cup chopped fresh cilantro leaves
- 1/2 cup shredded cheddar cheese
- Sour cream

### DIRECTIONS:

1. Prep produce & set aside: Dice the **poblano pepper** . Cut the **jalapeno** in half and remove the seeds and white ribs (for spicy heat keep some seeds/ribs). Dice the jalapeno into a small dice. **IMMEDIATELY wash your hands after prepping the jalapeno and avoid contact with your eyes.** Juice **1 lime**. Peel and mince the **3 garlic cloves**. Remove the **cilantro** leaves from the stems and combine in a pile. Chop the cilantro leaves to make 1/4 cup. Drain and rinse the **cannellini beans**.
2. In a large pot, heat **2 TB olive oil** over medium-high heat; cook **ground chicken**, breaking apart into a crumble for 10-12 minutes or until no longer pink. Season with **1/4 tsp salt** and **1/4 tsp black pepper**.
3. To the cooked ground chicken, add the **diced poblano & jalapeno peppers, diced onions, and minced garlic** and sauté until the peppers & onions are soft and fragrant, about 5 minutes. Add the **Chicken Chili Spices** and continue to sauté for 1 more minute. Stir in **4 cups chicken broth, lime juice** and the drained and rinsed **cannellini beans**. Stir to combine and simmer for 30 minutes on medium-low heat.
4. Serve the chili in individual bowls and top with **shredded cheese, sour cream** and chopped fresh **cilantro**.

*Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.*

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