



White Bean Chicken Chili

Prep Time: 15 min

Cook Time: 45 min

Serves: 4

NUTRITION FACTS, PER SERVING (without bread)

510 calories

23 g fat

1300 mg sodium



INGREDIENTS: **** Items not included**

- 1 lb. ground chicken
- 1/4 tsp salt & 1/4 tsp black pepper**
- 2 TB olive oil**
- 1 small jalapeno pepper, small dice (NOTE: Cut in half and remove the seeds and white ribs (for spicy heat keep some seeds/ribs)
IMMEDIATELY wash hands after prepping the jalapeno and avoid contact with your eyes)
- 1 poblano pepper, small dice
- 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
- 32 oz. box chicken broth
- 1 lime, juiced
- 1/4 cup chopped fresh cilantro leaves
- 1/2 cup shredded cheddar cheese
- Sour cream
- Ciabatta rolls

DIRECTIONS:

1. Prep produce as listed under ingredients.
2. In a large pot, heat **2 TB olive oil** over medium-high heat; cook **ground chicken**, breaking apart into a crumble for 10 to 12 minutes or until no longer pink. Season with **salt & black pepper to taste**.
3. To the cooked ground chicken, add **diced jalapeno, diced poblano, diced onions, 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 minute. Stir in **32 oz. box chicken broth, juice of 1 lime** 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 **cilantro**.
5. Warm **ciabatta rolls** in a 400 degree oven for 5-8 minutes.

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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