

White Chicken Chili #2

Ingredients:

1 1/2 to 2 lbs. chicken breast halves
sea salt and black pepper
1 tbsp. olive oil
3 jalapenos
3 poblano peppers
3 anaheim chilies
2 medium onions, sliced
6 garlic cloves, minced
1 tbsp. cumin
1 1/2 tsp. coriander
2 15 oz. cans cannellini beans, rinsed and drained
3 cups chicken broth
3 limes, juiced
1/4 cup fresh cilantro, chopped
4 green onions, sliced thin

Directions:

1. In a food processor, chop 2 of each pepper and all of the sliced onion into a chunky salsa.
2. Transfer 1 cup of the mixture into a clean food processor and add 1 cup beans and 1 cup of broth and mix for 20 seconds.
3. Add remaining mix, new mix, rest of the broth and the chicken breasts to a large pot and bring to a boil. Simmer covered for 20 minutes or until done.
4. Transfer the chicken to a plate.
5. Add the remaining beans and simmer for 10 minutes.
6. Once the chicken is cool, shred and return to pot.
7. Mince remaining peppers and add to pot.
8. Stir in lime juice, cilantro, and green onions and simmer for 10 minutes.
9. Add salt and pepper to taste.