



Southwest White Chili

Prep time: 15 min | **Cook Time:** 20 min | **Serves about** 4

In a large pot add the chicken broth, chiles (undrained), both cans of beans (undrained) and all the seasonings. Stir until blended and simmer over medium heat.

While that is heating, chop the potatoes into bite size cubes and cook via your preferred method. I cook mine on a plate in the microwave for about 6 minutes or so to soften them up, then I fry them in a pan with a bit of oil just to crisp up the edges and make sure they are cooked through. You can also bake the cubes on a baking sheet in the oven, but this would take longer and should be done ahead of time.

Once the potatoes are cooked, add them to the pot and continue cooking. Next cube the chicken and heat in the skillet along with the onion until cooked through. Both of these ingredients are optional, the chili is delicious with or without. If not using onion, I suggest a few shakes of onion powder for some added flavor.

Add the chicken and onion mixture to the chili and it's ready to serve!

You can add additional ground red pepper or some crushed red pepper flakes if you like it extra spicy and you can also half this recipe with no problem. Leftovers store well in the fridge or freezer.

I serve this up with cheddar garlic biscuits which you can make from scratch or Bisquick makes a delicious bag mix, all you need to do is add water. Enjoy!

INGREDIENTS

- 2 medium potatoes
- 1/4 cup chopped onion, optional
- 1 can chicken broth
- 1 can (4-6 oz) chopped green chilies
- 1 can great northern beans
- 1 can cannellini beans (white kidney)
- 2 tsp garlic powder
- 2 tsp ground cumin
- 1 tsp oregano leaves
- 1 tsp cilantro
- 1/4 tsp group red pepper