



WHITE BEAN CHICKEN CHILI



Ingredients:

2	Tablespoons	Vegetable Oil
1	Large	Sweet Onion, chopped
1	Medium	Poblano Pepper, seeded and chopped
2	Cloves	Garlic, chopped
1	Tablespoon	Ground Cumin
1	Teaspoon	Ground Coriander
1	Teaspoon	Smoked Paprika
1	Teaspoon	Oregano
1	Teaspoon	Cilantro (2 teaspoons if using fresh)
¼	Teaspoon	White Pepper
3	Tablespoons	Corn Meal
3	Cups	Chicken Stock, divided
1	Tablespoon	Liquid Smoke
4	14.5 oz. Cans	Cannellini Beans, divided
1	8 oz.	Cream Cheese, cubed
4	Cups	Cooked Chicken, chopped
		Salt to taste

Directions:

1. Heat oil in a large kettle. Saute onion and pepper until onion is translucent. Stir in garlic and spices and saute for another minute. Add corn meal and 1 cup of stock and simmer for 2 minutes to cook the cornmeal.
2. Transfer onion mixture to a blender. Add 1 can of beans. Puree until smooth. Place back in kettle.
3. Add remaining ingredients and simmer, stirring occasionally until cheese is melted and chicken is heated through.