White Chili

2 (14.5) ounces drained & rinsed white beans

1 tablespoon canola oil

1 minced, medium jalapeno pepper

2 chopped, medium poblano peppers

1 chopped, large onion

4 minced, garlic cloves

Kosher salt & freshly ground black pepper to taste

1 tablespoon ground cumin

1 ½ teaspoons ground coriander

1 teaspoon chili power

4 cups low sodium chicken broth

2 juiced limes

1 skin removed, shredded rotisserie chicken

¼ cup chopped, cilantro leaves

Sour cream for topping

Coarsely crushed tortilla chips for topping

2 wedges of limes for garnish

Drain and rinse the white beans in a medium bowl, mash half of the beans with a potato masher until chunky. Reserve the beans until needed.

Add canola oil to a sauce pan and heat on medium to high heat, add peppers, onions, garlic, and sauté' until soft and fragrant, about 15 minutes. Season vegetable with salt and pepper to taste. Add cumin, coriander, and chili powder, continue to sauté' for 1 minute to toast the spices. Stir in chicken stock and lime juice, bring to a simmer, add beans and continue to simmer for 20 minutes.

After 20 minutes of simmering, taste for seasoning, and adjust if necessary. Then, stir in shredded chicken and cilantro, simmer until heated through, about 5 minutes.

Serve chili in individual bowls topped with a dollop of sour cream, crushed tortilla chips, and lime wedges.

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