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White Bean Chicken Chili

This hearty soup was a favorite at my restaurant Cheffie's Market and More. Serve it on its own...or garnish this tasty chili with your favorite tex-mex toppings.

Serves 6

1 tablespoon olive oil
1 large yellow onion, diced
1 poblano pepper, seeded and diced
1 4.5-ounce can diced green chilies
2 cups shredded cooked chicken
4 15-ounce cans cannelloni beans
1 tablespoon dried thyme
½ teaspoon cumin
1 tablespoon kosher salt
2 teaspoons freshly ground black pepper
4 cups chicken stock
Sour cream, sliced jalapenos and fresh cilantro, optional garnishes

In a large stockpot over medium–high heat, warm the oil until a few droplets of water sizzle in the pot. Add the onion and poblano and sauté until soft, about 10 minutes. Add the green chilies and sauté for 1 minute more.

Stir in the chicken and the beans. Season with the thyme, cumin, salt and pepper. Cover the mixture with the chicken stock, bring to a boil and simmer uncovered for 45 minutes. (Stir frequently to keep the solids from burning on the bottom.) Season to taste with salt and pepper. Serve hot, garnished with a dollop of sour cream, diced jalapenos and fresh cilantro if desired.

Cooking Tip: For a little extra kick, add your favorite hot sauce.

Time-Saving Tip: Short on time? Pick up a rotisserie chicken at your local grocery store for this recipe.