Dutch Oven White Chicken Chili

Dutch Oven White Chicken Chili is not only hearty and satisfying but loaded with goodies you can feel good about serving you and your family.



Prep Time	Cook Time	Total Time
15 mins	30 mins	45 mins

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5 from 5 votes

Course: Main Course, Soup Cuisine: American Servings: 8
Calories: 282kcal Author: Ned Adams

Ingredients

- 3 tablespoon extra virgin olive oil
- 1 ½ cups sweet onion (1 large), diced; sub-yellow onion
- 1 jalapeño minced; deseed and devein if desired to reduce heat.
- 8 oz. green chiles (Two-4 oz cans); mild, UNDRAINED
- 2 teaspoon garlic (4 plump gloves); minced
- 32 oz. low-sodium chicken broth
- 4 cups cooked chicken shredded or cubed; one rotisserie is perfect
- 30 oz cannellini beans Two-15 oz cans; drained and rinsed
- 1 tablespoon lime juice (½ a lime)
- 1 tablespoon cumin
- 1 teaspoon dried oregano
- 1 teaspoon salt +/-, to taste
- 1 teaspoon pepper +/-, to taste
- ½ teaspoon red pepper flakes
- ¼ teaspoon cayenne pepper powder +/-, to taste; optional
- ⅓ cup fresh cilantro chopped

Optional Toppings for Serving

- tomatoes diced
- tortilla chip strips
- avocado diced
- black olives sliced
- cheddar cheese shredded (sub-pepper Jack, Monterey Jack, queso fresco)
- sour cream
- green onions diced

Instructions

1. Over medium-high, heat the Dutch oven; once warm add the olive oil.
2. Stir in the onion, jalapeno, green chilies; sauté for about 7 minutes, or until vegetables begin to soften; stirring occasionally.

3. Stir in the garlic; sauté for 1 to 2 minutes; stirring occasionally.
4. Add one cup of beans to a food processor or blender with 2 tablespoons of chicken broth or water; blend until smooth. The mixture should be thick.
5. Add the chicken broth, chicken, and cannellini beans (including whole beans and blended bean mixture to the Dutch oven; mix well.
6. Add the lime juice, cumin, oregano, salt, pepper, red chili flakes, cayenne pepper; bring to a boil.
7. Allow chili to boil gently for 7 to 10 minutes. SEE NOTES
8. Stir in the cilantro; boil 1 minute.
9. Taste for seasonings and spices; make any desired adjustments.
10. Serve and garnish with any optional toppings.

Dutch Oven White Chicken Chili from https://www.dutchovendaddy.com/dutch-oven-white-chicken-chili/

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including tips, answers, and to ask me any questions!