

# White Chicken Chili



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 1/2 pound skinless chicken breast, cut into 1" cubes	4 garlic cloves, finely minced	1 ~ 15oz can chicken broth
2T butter	3T flour	2 ~ 15oz cans cannellini beans
1 jalapeno, finely minced	1/2t oregano	1/4c cilantro, fresh, chopped
1 onion, diced	1/2t cumin	
1c baby carrot, diced	salt and pepper, to taste	4oz Jack cheese, shredded

In large pot, melt butter and sauté chicken until lightly browned. Add jalapeno, onion, carrot and garlic and cook until vegetables are soft, approximately 4~5 minutes.

Stir in flour, oregano, cumin and salt and pepper, stirring constantly for 2 minutes. Stir in chicken broth and simmer, covered 30 minutes. Do not drain or rinse beans, and stir in beans, bean broth and cilantro. Simmer 20 minutes, stirring occasionally.

To serve, top with shredded Jack cheese.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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