

# White Chicken Chili

APPETIZER

## Ingredients

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- 1 small yellow onion, diced
- 1 tbsp olive oil
- 2 cloves garlic, minced
- 32 oz low-sodium chicken broth
- 7 oz canned green chilis
- 1 tsp cumin powder
- 1/2 tsp paprika
- Salt and pepper, to taste
- 1 cup heavy cream
- 15 oz cannellini beans, drained and rinsed
- 15 oz white navy beans, drained and rinsed
- 3 cups cooked chicken, shredded
- 1 cup Truly Grass Fed Aged Cheddar, shredded
- Fresh cilantro
- Tortilla chips
- Avocado, sliced

## Instructions

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1. Heat olive oil in a large pot.
2. Add onion and sauté until softened.
3. Add garlic and cook for 1 minute.
4. Add chicken broth, green chilis, and spices.
5. Bring mixture to a boil, then reduce to a simmer for 10 minutes.
6. Stir in beans, chicken, and heavy cream. Let cook and come back up to temperature.
7. Serve hot with more cheese, cilantro, avocado, and tortilla chips.



*Naturally Irish. Truly Delicious.*