



White Chili

Prep time – 15 minutes

Cook time 40 minutes

serves 8 1/2 boneless chicken breasts, cubed and seasoned with salt and pepper

3 TBS. olive oil

1 cup diced celery

1 cup fresh or canned Anaheim chili peppers

1 cup chopped onions

1 cup red bell pepper chopped

4 cups chicken stock

1 16 oz. can white kidney beans or white hominy, drained and rinsed

2 28 oz. cans diced tomatoes

1 cup diced zucchini

1 tsp. ground cumin

1 tsp. dried oregano

1 tsp. chili powder

1/2 tsp. dried coriander

1 tsp. salt

1/4 tsp. cayenne pepper

shredded cheddar cheese, chopped onion, chopped cilantro, diced fresh tomatoes, tortilla chips for garnish
In a heavy bottomed stock pot, heat oil and sauté celery, chilies, onion, and red bell pepper.

Add remaining ingredients and bring to a boil. Reduce heat and simmer 30 minutes or until flavors are well blended. Taste and correct seasoning. Serve with bowl of shredded cheese, chopped onion, chopped cilantro, diced fresh tomatoes, and tortilla chips.