

Amazing Corn and White Chicken Chili

(16+ servings)

Ingredients

- 4 tablespoons extra virgin olive oil, divided
- 2 small yellow onion, finely diced
- 2 tsp garlic, dried minced
- 1 Tbsp dried oregano
- 1 Tbsp chili powder
- 1 ½ tsp ground cumin
- 2-3 Tbsp Better than Chicken Bullion
- 12 cups chicken broth
- 3 cans (15 oz) corn, drained
- 2 can (15 oz) great northern beans, drained and rinsed
- 6 cups cooked chopped chicken
- ¾ cup cornstarch
- ¾ cup cold water
- 1 c sour cream
- 8 oz cream cheese
- 1 cup cheese, shredded
- 4 tablespoons fresh or bottled lime juice
- 2 Tbsp dried cilantro
- salt and pepper, to taste
- tortilla chips

Instructions

1. To a large Dutch oven (or other heavy-bottomed pot) over medium heat, add 1 tablespoon oil
2. Once the oil is hot, sauté the diced onion
3. Add the garlic, oregano, chili powder, and cumin. Stir and cook for 1 more minute
4. Pour in the chicken broth and stir to combine. Bring the mixture to a gentle simmer
5. Once the broth is simmering, stir in the beans, chicken, and corn
6. Meanwhile, in a small bowl, whisk together the cornstarch and cold water until smooth. Stir the cornstarch slurry into the chili. Continue to simmer, stirring occasionally, for 8 to 10 minutes, until slightly thickened.
7. Reduce the heat to low.
8. Put a few cups of soup in large bowl. Stir in cream cheese, sour cream, cheese, and lime juice
9. Add mixture to the rest of the soup
10. Season to taste with salt and pepper

Serve warm, topped with queso fresco, jalapeño, fresh cilantro, and tortilla strips, if desired.