

White Chicken Chili



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Ingredients

- 1 tbsp canola oil
- 1 ½ c chopped onion
- 2 4-oz cans chopped green chiles
- 1 tsp dried oregano
- 1 tsp ground cumin
- 1/8-1/4 tsp cayenne pepper
- 3 15-oz cans great northern beans, rinsed
- 4 c reduced-sodium chicken broth
- 4 c diced cooked skinless turkey, or chicken
- 2 tbsp cider vinegar

Directions

Heat oil in a large pot or Dutch oven over medium-high heat. Add onion; cook, stirring occasionally, until softened (about 5 minutes).

Stir in chiles, oregano, cumin and cayenne. Cook, stirring occasionally, for 5 minutes.

Stir in beans and broth; bring to a simmer. Cook, stirring occasionally, for 20 minutes.

Add turkey (or chicken) and vinegar; cook for 5 minutes more. Serve.