

White Bean Chili

Serves: 8-10 people | **Cook Time:** 1 hour | **Difficulty:** Easy

Equipment Needed:

- 12-inch dutch oven with lid
- Can opener
- Large spoon
- Sharp knife and cutting board

Ingredients:

Ingredient	Amount	Notes
Ground chicken	2 lbs	Or turkey
White beans	3 cans (15 oz each), drained	Great Northern or cannellini
Chicken broth	4 cups	Low sodium
Green chiles	2 cans (4 oz each), diced	Mild or hot
Yellow onion	1 large, diced	Sweet onion works
Bell pepper	1 large, diced	Green or red
Garlic	4 cloves, minced	Fresh only
Cumin	2 tsp	Ground
Oregano	1 tsp	Dried Mexican
Paprika	1 tsp	Regular or smoked
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground
Vegetable oil	2 tbsp	For cooking
Sour cream	1 cup	For serving
Monterey Jack cheese	1 cup, shredded	For topping

Complete Cooking Steps:

Step 1: Set up and Brown Chicken

Set up 19 coals, with 6 on top and 13 on bottom, to achieve a temperature of 375°F.

Add diced onion and bell pepper, cooking 3-4 more minutes until softened.

Step 2: Add Aromatics and Spices

Add minced garlic to the chicken mixture and cook for 30 seconds until fragrant. Cook for 1 minute, until the spices are fragrant and well combined.

Step 3: Build the Chili Base

Pour in chicken broth and drained white beans, stirring to combine.

Add diced green chiles with their juice. Bring the mixture to a boil, then reduce heat by removing 4-5 coals from the bottom.

Step 4: Simmer and Develop Flavor

Reduce to 16 coals (8 on top, 8 on bottom) for gentle simmer.

The chili should thicken slightly, and the flavors should meld together.

Step 5: Final Seasoning and Serve

Taste chili and adjust seasoning with salt, pepper, or additional cumin as needed.

Chili should be creamy from beans but not too thick. Ladle into bowls and top with shredded cheese and a dollop of sour cream.

Serving Suggestions:

- Serve with warm cornbread or tortilla chips
- Great lighter alternative to traditional chili
- Perfect for those who prefer milder heat
- Leftovers improve in flavor overnight