



the honeycomb project

SHALON'S WHITE BEAN CHICKEN CHILI

Ingredients

- 2 TBSPs Olive Oil
- 1 Cup Chopped Celery
- 1 Cup Chopped Onion
 - white or yellow
- 1 Cup Chopped Bell Pepper
 - red, yellow or orange
- 2 TBSP Chopped Pickled Jalapeno
 - from jar
- 4 Garlic Cloves
- 2 TBSP Chili Powder
- 2 TSP Cumin
- 2 Cups Low-Salt Chicken Broth
- 2 (15 oz) Cans of Great Northern Beans
 - Drained
- 1 Pound Chopped Cooked Chicken Breast
- ½ Cup Half and Half

Directions:

- Heat oil in a large saucepan over medium-high heat. Add celery, onion, bell pepper, and jalapeno. Sauté until veggies begin to soften, about 4 minutes
- Add garlic, chili powder and cumin. Sauté for 1 minute.
- Add broth and bring to a boil.
- Reduce heat to medium and simmer until vegetables are crisp-tender, about 3 minutes.
- Add beans, chicken, and half and half.
- Bring to boil, reduce heat to medium, and simmer until heated through, about 5 minutes.
- Season with salt and pepper. Divide among bowls and serve!

