

**CHICKEN CHILE VERDE WITH TOMATILLOS, POBLANO CHILIES
AND WHITE BEANS**

Serves 4 to 6.

Soup:

1 lb. ground chicken
6 T. olive oil, divided use
1 1/2 cups chopped onion
4 T. minced garlic
1/2 small jalapeno, chopped with seeds
12 whole tomatillos, husked
2 poblano chilies, roasted, skinned, seeded and diced
1 tsp. ground cumin
1 tsp. ground coriander
3 cups chicken broth
1/2 tsp. dried oregano
1 bunch cilantro, leaves only, chopped
2-14 oz. cans white beans, drained and rinsed
Salt and pepper to taste

Toppings:

Sliced avocado
Grated Pepper Jack Cheese
Sour Cream
Cooked corn tortilla strips
Lime wedges

1. In a medium skillet, heat 3 T. olive oil. Add the ground chicken and cook over medium heat, stirring constantly to break up and brown meat. Season to taste with salt and pepper and set aside.
2. In a 6 to 8-quart pot, cook onions, garlic and jalapeno in remaining 3 T. olive oil over medium high heat until tender. Stir in the cumin and coriander for 30 seconds. Add tomatillos, roasted poblano, broth, oregano and 3/4 of the cilantro. Bring to a simmer; cover and cook for 20 minutes, stirring occasionally.
3. Using an immersion blender puree the soup in the pot. Add the white beans and cooked ground chicken. Return to a simmer and cook for 10 minutes. Season to taste with salt and pepper. Spoon into bowls to serve topped with remaining cilantro and any or all of the toppings.