

## White Chili - A Chili Bowl Special

### Ingredients:

- ½ pound dried navy beans or 2-3 15-ounce cans (can substitute or mix in other white beans)
- 1 large onions, chopped
- 1 sticks ( ½ cup) unsalted butter
- 1/4 cup flour
- ½ - ¾ cup chicken broth
- 2 cups half and half
- 1 tablespoon chili powder
- 1 tablespoons ground cumin
- 1 teaspoon Sabrosa Fired up salt, or to taste
- ½ teaspoon white pepper
- 1-2 7-ounce cans diced mild green chilis
- 2-3 pounds chicken tenders, cooked and shredded
- 1 ½ -2 cups grated Monterrey jack or other mild cheese



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If using dried beans, soak in cold water overnight. Simmer beans until tender, about 1 hour; drain. Or cook in an instant pot: Rinse beans well. Add beans, 4 cups water, 2 bay leaves, and a tablespoon of olive oil. Cook on high pressure for 25 minutes. Let simmer for 20 minutes, natural release. Check for softness. Drain.

Cook onion in skillet in 4 tablespoons butter over moderate heat until softened.

In a large heavy pot melt the remaining 12 tablespoons of butter and whisk in flour. Cook roux, constantly whisking, for 3 minutes. Stir in onion and gradually add broth and half and half, whisking constantly. Bring mixture to a boil and simmer, stirring for 5 minutes or until thickened. Stir in chili powder, cumin, salt and pepper. Add beans, chilis, chicken, and cheese, and cook the mixture over low heat, stirring for 20 minutes.

You may add sour cream and garnish with cilantro, but we find it perfect without that.