**White Chicken Chili**

Makes 8 – 12 Servings

4 (14.5-ounce) cans white beans, drained and rinsed

2 tablespoons vegetable oil

2 medium jalapeno peppers, seeded and minced

1 (10 ounce) can whole mild green chilies, drained, seeded, rinsed, and chopped

2 large onions, chopped (4 cups chopped)

8 garlic cloves, minced (2 tablespoons minced)

Kosher salt and freshly ground black pepper

2 tablespoon ground cumin

1 tablespoon ground coriander

2 teaspoon ancho chili powder

8 cups low-sodium chicken broth

¼ cup lime juice

8 cups shredded cooked chicken

1 ½ cups frozen corn

½ cup chopped cilantro

Method:

In a medium bowl, mash half (2 cans) of the beans with a potato masher until chunky or puree in a food processor. Reserve the beans until needed.

Add the vegetable oil to a large pot and heat it over medium-high heat. Add the peppers, onions, and garlic and saute until soft and fragrant, about 5 minutes. Season the vegetables with salt, and pepper, to taste. Add the cumin, coriander, and chili powder and continue to saute for 1 more minute to toast the spices. Stir in the chicken stock, and lime juice and bring to a simmer. Add the beans and continue to simmer for 20 more minutes.

After 20 minutes of simmering, taste for seasoning, and adjust if necessary. Stir in the shredded rotisserie chicken, corn, and cilantro and simmer until heated through, about 5 more minutes. Serve the chili in individual bowls topped with a dollop of sour cream, crushed tortilla chips, and lime wedges.