



White Bean Chicken Chili



Ingredients:

2 (15 -ounce) cans white beans
1 tablespoon vegetable oil
1 cup chopped onion
1 cup chopped bell peppers
3 cloves garlic, minced
1 1/2 tablespoons **OLD MILL CHILI STARTER SEASONING MIX***
4 cups chicken broth
Juice of 2 limes
Salt and pepper to taste
1 deli-cooked rotisserie chicken, skin and bones removed and meat chopped
1/4 cup chopped cilantro leaves

Toppings, optional: sour cream, torn tortilla chips, lime wedges, cilantro leaves

Directions:

Drain and rinse beans; mash half of beans with potato masher.

Heat large, heavy saucepan over medium-high heat. Add oil; add onion, peppers, and garlic. Cook, stirring, until the vegetables are soft. Stir in Old Mill Chili Starter Seasoning Mix; cook, stirring, 30 seconds. Stir in chicken broth and lime juice; cover and simmer 20 minutes, reducing heat as necessary. Season with salt and pepper.

Stir in chicken and cilantro; simmer until heated through, about 5 minutes. Serve in bowls with desired toppings, if desired.

Makes 8 servings.

*Available online at Old-Mill.com or at The Old Mill Farmhouse Kitchen