

# White Chicken Chili

By [Lidey Heuck](#)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

**Time** 50 minutes

**Preparation**

**Rating** 4 ★★★★★ (128)

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This easy chili comes together quickly, thanks to rotisserie chicken and an ingredient list that leans heavily on pantry staples. Made with canned chiles and seeded jalapeños, this chili has a mild heat that can be intensified with the addition of ground cayenne, or by leaving the seeds in the jalapeños. While some white chili recipes call for cream cheese or sour cream to thicken the broth, this one achieves a similar texture by mashing some of the white beans. If you prefer a creamy chili, feel free to stir in a large spoonful of sour cream just before serving. Or, include sour cream with a host of toppings — including crushed tortilla chips, shredded cheese, diced avocado and pickled jalapeños — to make this chili a customizable family favorite.

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## INGREDIENTS

**Yield:** 4 to 6 servings

2 tablespoons olive oil

## PREPARATION

### Step 1

1 large yellow onion, chopped  
1 large jalapeño pepper, seeds and ribs removed, finely chopped  
2 tablespoons minced garlic (about 5 cloves)  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
½ teaspoon sweet paprika or chili powder  
Pinch of cayenne pepper, to taste  
1 teaspoon kosher salt, plus more to taste (such as Diamond Crystal)  
Freshly cracked black pepper  
4 cups low-sodium chicken broth  
2 (15-ounce) cans cannellini beans, rinsed and drained  
2 (4-ounce) cans diced green chiles  
2½ to 3 cups cooked shredded chicken (from 1 rotisserie chicken)  
1 cup fresh or frozen corn kernels  
Half a lime, plus lime wedges for serving  
Shredded Cheddar or Monterey Jack cheese, pickled jalapeño slices, diced

In a large Dutch oven or pot, heat the olive oil over medium heat. Add the onion and jalapeño and cook, stirring often, until the onions are tender, about 6 minutes. Add the garlic, oregano, cumin, paprika, cayenne, salt and a few grinds of black pepper, and cook for 1 minute, until fragrant.

### Step 2

Add the chicken broth, cannellini beans and diced green chiles with their liquid; bring to a boil over medium-high heat. Lower the heat and simmer, stirring occasionally, until the broth has reduced by about half, 18 to 20 minutes. Off the heat, use a wooden spoon to mash some of the beans against the side of the pot. Continue mashing the beans until the broth is noticeably thicker.

### Step 3

Return the pot to medium, stir in the chicken and corn, and cook until heated through, about 3 minutes. Juice the lime half over the pot, then taste for seasonings and add more salt, black pepper, and cayenne, if desired.

### Step 4

Serve the chili in bowls topped as you like with a lime wedge, shredded cheese, pickled jalapeños, diced avocado, sour cream, chopped fresh cilantro, and/or crushed tortilla chips.