

# WHITE BEAN CHILI

## Ingredients

2 Tbsp olive oil	4 cups vegetable broth
1 yellow onion, diced	1 7-oz can diced green chiles
1 green bell pepper, diced	2 15-oz cans white beans
1 jalapeno, finely diced	3/4 cup frozen corn
2 Tbsp all-purpose flour	1/2 cup whole milk
3 garlic cloves, minced	4 oz cream cheese
2 tsp ground cumin	1 Tbsp fresh lime juice
1 tsp ground coriander	
1 tsp dried oregano	Topping options:
1 tsp smoked paprika	Pickled jalapeno slices
1 tsp salt	Tortilla chips or Fritos
1/4 tsp freshly ground black pepper	Sliced avocado
1/4 tsp cayenne pepper	Shredded Cheddar cheese
	Hot sauce

## Directions

1. In a large Dutch oven or stockpot over medium heat, warm the oil. Add the onion, bell pepper, and jalapeno and sauté until softened, about 7 minutes. Add the flour, garlic, cumin, coriander, oregano, paprika, salt, pepper, and cayenne and sauté until fragrant, 30 seconds.
2. Stir in 3 cups of the vegetable broth and the green chiles and bring to a boil over high heat.
3. Meanwhile, transfer 1 cup of the white beans with 1/2 cup of the vegetable broth into a glass measuring cup or small bowl and use an immersion blender to puree (or transfer to food processor or blender and blend).

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## Directions, cont.

4. Once the soup is boiling, turn the heat down to medium-low. Add the pureed white beans, remaining whole white beans, and the corn and simmer for 15 minutes to develop the flavor.
5. Remove from the heat and stir in the milk, cream cheese, and lime juice. Taste and add salt as needed. If you like your chili a bit thinner, stir in the remaining 1/2 cup vegetable broth.
7. Serve warm, with pickled jalapenos, tortilla chips, avocado, cheese, and hot sauce, if desired.

Pressure cooker: Using the saute function on your pressure cooker, saute the aromatics as in step 1. Turn the saute setting off and add 2 cups of vegetable broth (instead of 3 cups) and the green chiles. Puree 1 cup of the white beans with 1/2 cup of the broth and add to the soup along with the remaining whole beans and the corn. Pressure cook on high for 5 minutes then quick release. Continue with the recipe from step 5.

Serves 6

Source: *Every Season is Soup Season* (Worcel)