

White Chicken Chili with Salsa Verde

recipe

PREP TIME: 20 min | COOK TIME: 40 min | SERVINGS: 10

weightwatchers



1
SmartPoints
value

INGREDIENTS

1 Tbsp olive oil
1 large onion, chopped
4 medium poblano chiles, seeded and diced
2 serrano chiles, seeded and minced
1 Tbsp minced garlic
1 Tbsp chili powder
2 tsp kosher salt, or to taste
1½ tsp ground cumin
1 tsp ground coriander
1 tsp dried oregano
3 cups reduced-sodium chicken broth
2 pounds skinless, boneless chicken breasts
45 oz canned cannellini beans, rinsed and drained
⅓ cup salsa verde
2 Tbsp fresh lime juice
⅓ cup minced fresh cilantro

INSTRUCTIONS

Heat oil in a large soup pot over medium heat. Add onion and peppers; sauté, stirring often, until softened, about 5 to 10 minutes. Add garlic, chili powder, salt, cumin, coriander, and oregano; stir and cook, 1 minute.

Add broth, chicken, and beans; increase heat to high and bring to a boil. Reduce heat to medium-low and simmer, covered, until chicken is cooked through, about 15 to 20 minutes. Remove chicken to a plate; let rest 5 minutes and then shred with two forks.

Return shredded chicken to pot and stir in salsa verde, lime juice, and cilantro; heat through.
Serving size: about 1 cup