

RECIPE

Servings: 8 | Prep: 15-20 min | Total Time: 3.5 hrs

DIRECTIONS

1. Place navy beans in a large bowl, sort through them to make sure there are no pebbles and fill with water to cover by 1 inch. Soak overnight.
2. Heat oil in a large pot over medium heat.
3. Add chopped chicken and sauté until browned.
4. Add chopped onion and minced garlic, sauté until onions are translucent.
5. Stir in Cumin, oregano, clove, and cayenne and cook for 1-2 minutes.
6. Add both cans of green chilies
7. Strain and rinse the soaked beans then add to the pot.
8. Add the chicken broth and simmer on low for about 3 hours or until beans are tender, stirring occasionally.
9. Add half and half and corn. If a thinner chili is desired, add 1 cup of water at a time until desired texture is reached. No more than 3 cups.
10. Serve in deep bowls and garnish with cheese cilantro and sour cream.

WHAT YOU NEED

- 1 lb dry white navy beans, soaked in cold water overnight.
- 2 tsp olive oil
- 2 lbs chicken, chopped
- 1 large onion chopped
- 8-10 cloves garlic minced
- 1 Tbs ground cumin
- 1/2 tsp ground clove
- 1/2 tsp cayenne pepper
- 1 1/2 tsp dried oregano
- 2 ea 4 oz cans green chiles
- 5 1/2 cups chicken broth
- 1-3 cups water
- 2 cups half and half
- 1 can corn, drained
- 2 cups shredded Monterey jack cheese
- 1 bunch fresh cilantro
- To Taste, sour cream