

## **Creamy Chicken, Lime And White Bean Chili**

**Prep Time:** 25 minutes

**Cook Time:** 1 hour

**Total Time:** 1 hour 25 minutes

**Servings:** 4 to 5

### **Ingredients**

- 3 tablespoons olive oil
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon red pepper flakes
- 2 cups chopped onion
- pinch of salt
- 1/3 cup dry white wine (Sauvignon Blanc, Chardonnay, or Pinot Grigio)
- juice from 1 lime
- 2 cups chicken stock (I used homemade but you can use canned)
- 1 10 ¾ ounce cream of celery soup
- 1 ½ cups chicken, chopped
- 1 – 4 ounce can green chilies
- 1 – 15 1/2 ounce cannelloni white kidney beans with juice
- 1/3 cup heavy cream
- dollop of sour cream (optional)
- spring onions for garnish
- lime tortilla chips or your favorite variety

### **Directions**

1. Heat oil over medium heat in a Dutch oven.
2. Add next 4 ingredients. Stir for about 30 seconds to release the fragrant oils. Keep stirring and be careful not to let them burn.
3. Toss in onion and sauté until tender, about 10 minutes.
4. Pour in wine and deglaze pan for about 5 to 10 minutes, until alcohol evaporates.
5. Add lime juice.
6. Then chicken stock. If you're using fresh and it's been refrigerated or frozen it can take a few minutes to dissolve. If you're using canned, just stir to heat through.
7. Add celery soup. Bring to a boil and whisk to dissolve.
8. Turn down to medium. Add chicken, chilies, and beans. Cook for about 20 minutes to heat and meld all of the flavors together.
9. Pour in the cream and continue cooking for about another 10 to 15 minutes to thicken.
10. Serve with sour cream, a bit of onions, and crumbled tortilla chips.