



Creamy White Chili
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Creamy, dreamy and packed with spices and seasoning, this white chili recipe will be your new favorite for cozy nights and game-day gatherings.

Servings: 7 → 42

PREP TIME

10 MIN

COOKING TIME

40 MIN

TOTAL TIME

50 MIN

Ingredients

6 pounds boneless skinless chicken breasts, cut into 1/2 inch cubes
6 onion, medium, chopped
1 tablespoon garlic powder
1/3 cup plus 2 teaspoons canola oil
11 pounds 10 ounces Great Northern beans, rinsed and drained
5 pounds 7 ounces low sodium chicken broth
1 pound 8 ounces chopped green chile
2 tablespoons salt
2 tablespoons ground cumin
2 tablespoons dried oregano
1 tablespoon pepper
1/2 tablespoon cayenne pepper
6 cups sour cream
3 cups heavy whipping cream

Nutrition

Calories 419, Total Fat 17g, Saturated Fat 8g, Trans Fat 0g, Polyunsaturated Fat 1g, Monounsaturated Fat 5g, Cholesterol 93mg, Sodium 387mg, Total Carbohydrates 32g, Dietary Fiber 9g, Sugar 3g, Protein 33g, Vitamin A 637IU, Vitamin C 42mg, Calcium 154mg, Iron 4mg, Phosphorous 422mg, Potassium 855mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. Thawing CCP: Defrost chicken in the refrigerator, in cold water or in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.
3. Prep onion, beans and chile as directed above.
CCP: Cut off bruised or damaged areas. Wash produce under running water, even if they will be peeled or cut. Scrub firm skins and rinds with a produce brush. Don't use soap.
CCP: Clean lids before opening canned goods.
Drain and rinse canned legumes & vegetables.
4. In a saucepan, saute the chicken, onion and garlic powder in oil until the chicken is no longer pink.
5. Add the beans, broth, chiles, salt, ground cumin, dried oregano, pepper and cayenne pepper. Bring to a boil. Reduce the heat and simmer, uncovered, to the stated CCP temperature, approximately 30 minutes.
CCP: Cook to a minimum internal temperature of 165 °F (74°C)
6. Remove the chili from the heat. Stir in the sour cream and heavy cream.
7. Hold for service.
CCP: Hold at an internal temperature of 135°F (57°C) and above.

Serving instructions

Serve 1 cup using a ladle for approved diet types and textures.

****DIET TYPES****

Diabetic (CCHO): 3/4 cup
Heart Healthy/Cardiac: 3/4 cup
Low Sodium: 3/4 cup
Vegetarian: Vegetarian Creamy White Chili
Gluten Free: YES

****TEXTURES & CONSISTENCIES****

FF: Pureed Creamy White Chili
EC7/Soft: YES
SB6/MM5/PU4: Pureed Creamy White Chili

Allergens

milk, lactose

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 11.10.24. Updated 7.13.26.

Equipment

saucepan, ladle, can opener

Tags

december collection, hot hold, easy to chew, easy, soft, regular, heart healthy/cardiac, diabetic, low sodium, gluten free, can opener, ladle, saucepan, soup, appetizer, snack, dinner, lunch, beans, chicken, tka, taste of home, parent recipe
