



## Creamy White Chili

tasteofhome.com

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 140°F (60°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

**Equipment**

saucepan, ladle, can opener

**Notes**

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

**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

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