



Lazy Chicken Chili

Serves 4-6

Ingredients

- 2 tablespoons olive oil
- 1 large yellow onion, chopped
- ½ large jalapeño pepper, seeds and ribs removed, finely chopped
- 2 tablespoons minced garlic or more
- 1 teaspoon dried basil or 1 Tbsp fresh slivered basil
- 1 teaspoon ground cumin
- ½ teaspoon chili powder
- Pinch of cayenne pepper
- 1 teaspoon kosher salt, plus more to taste (such as Diamond Crystal)
- Freshly cracked black pepper
- 4 cups chicken broth (I use Better than Bouillion)
- 2 (15-ounce) cans cannellini beans, rinsed and drained
- 2 (4-ounce) cans diced green chiles
- 2½ to 3 cups cooked shredded chicken (from 1 roast chicken or rotisserie chicken)
- 1 cup fresh or frozen corn kernels
- Half a lime, plus lime wedges for serving
- Toppings: choose what you like: Shredded Cheddar or Monterey Jack cheese, pickled onions, diced avocado, sour cream, chopped fresh cilantro and crushed tortilla chips, for serving (optional)

Instructions

In a large soup pot, heat the olive oil over medium heat. Add the onion and jalapeño and cook, stirring often, until the onions are tender, about 6 minutes. Add the garlic, basil, cumin, chili powder, cayenne, salt and a few grinds of black pepper, and cook for 1 minute, until fragrant.

Add the chicken broth, rinsed cannellini beans and diced green chiles with their liquid; bring to a boil over medium-high heat. Lower the heat and simmer, stirring occasionally, until the broth has reduced by about half, 18 to 20 minutes. Off the heat, use a wooden spoon to mash some of the beans against the side of the pot. Continue mashing the beans until the broth is noticeably thicker.

Return the pot to medium, stir in the chicken and corn, and cook until heated through, about 3 minutes. Juice the lime half over the pot, then taste for seasonings and add more salt, black pepper, and cayenne, if desired.

Serve the chili in bowls topped as you like with a lime wedge. I serve the optional toppings on the side.