

White Chicken Chili

King's Kids Home School (Butler County)

Ingredients:

1 cup cubed chicken
1 cup pork sausage
1 chopped onion
½ chopped green bell pepper
½ chopped red bell pepper
½ chopped yellow bell pepper
2 cloves of minced garlic
2 tablespoons butter
8 ounces sour cream
8 ounces chicken stock
1 tablespoon cornstarch
1 tablespoon chili powder
1 teaspoon ground cumin
¼ teaspoon cayenne pepper
½ teaspoon onion powder
1 teaspoon salt
¼ teaspoon ground pepper
¼ teaspoon fresh parsley
¼ teaspoon fresh cilantro
½ teaspoon honey
1 avocado
Frito chips to top
Shredded cheese on top
Sour cream to top

Directions:

1. Prep/wash peppers, peel outer onion skin. Chop vegetables and mince garlic. Slice avocado, set aside.
2. Cook sausage in pot then set aside in a bowl. In the same pot, melt 2 tablespoons of butter over medium heat. Add chicken in a single layer and saute with minced garlic for 3 minutes. Add green pepper, red pepper, yellow pepper and onion in pan with chicken and garlic. Saute for 3 more minutes. Add cooked sausage back to pot and stir.
3. Combine chili powder, ground cumin, cayenne pepper, onion powder, salt and ground pepper in a small bowl and set aside.
4. In a measuring cup, mix chicken stock with cornstarch and pour into cooking pot. Add dry mix to cooking pot and continue stirring. Add cans of beans without draining. Add sour cream until dissolved. Add honey, letting it melt from measuring spoon into chili. Add fresh cilantro and parsley. Simmer for 7 minutes, stirring every couple of minutes.
5. Serve topped with sliced avocado, shredded cheese or a dollop of sour cream and Fritos on the side. Enjoy!