



Chili with Great Northern Beans

INGREDIENTS

1 pound dried C&F Foods Great Northern Beans
5 cups chicken broth
4 tablespoons olive oil
1 1/2 tablespoons minced garlic
1 medium onion, diced
1 cup green chiles, chopped (fresh, or two 8-ounce cans)
1 pound boneless, skinless chicken breasts, finely chopped
1 1/2 tablespoons ground cumin
1 tablespoon dried oregano
2 teaspoons freshly ground white pepper
1/2 teaspoon freshly ground black pepper
2 tablespoons cilantro, chopped

PREPARATION

[How to Prep and Cook Dried Beans](#)

Rinse and soak dried beans. Cook beans using the chicken broth for the liquid.

In a saucepan, heat the oil over medium heat. Add the garlic, onion, and chiles; sauté for 3 to 5 minutes. Add mixture to pot with cooking beans. Add the chicken, cumin, oregano, white pepper, black pepper, and cilantro. Lower the heat to medium and cook, stirring occasionally, for about 1 1/2 hours. Serves 10.

Variation: Try adding different vegetables like spinach and chopped tomatoes and/or top with cilantro and avocado.