



Saxy's White Chili

Ingredients (makes 6 servings)

2 each yellow onions, diced
1 large bell pepper, diced
2 tbsp butter or oil
5 tbsp flour
5 cups chicken broth
2 cups half & half
1 1.5-lb chicken breast, cubed
1 14-oz can great northern beans
1 tbsp chili powder
1 tbsp ground cumin
1 1/2 tsp crushed red pepper flakes
1 tbsp hot sauce
salt and pepper to taste

Preparation

Chop veggies. Melt butter in pot, add onions. Sweat onions about 10 minutes, medium heat, no browning. Add flour to butter/onions to make a roux. Stir to smooth. Cook 2-3 minutes gradually whisk in broth to avoid lumps bring to simmer and add all remaining ingredients. Simmer until chicken is tender and cooked through and broth thickens, about 45 minutes. Season to taste with salt and pepper.



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