

# Kickin' White Chicken Chili

(Serves 8)

## Description:

This is an amazingly robust white chicken chili recipe. This chili bites back.



## Ingredients:

- 2-3 lbs Chicken Breasts  
(cut into bite size pieces)
- 1 large Sweet Yellow Onion
- 1/2 Cup Olive Oil
- 1/2 cup White Cooking wine
- 6 tbsp Weber Kickin' Chicken Seasoning
- 1 clove Minced Garlic
- 2 cups Chicken Broth
- 1 tbsp Chicken Bouillon
- 3 cans (15 oz) White Beans
- 2 tbsp Cornstarch

## Directions:

1. Chop the onion and garlic then sauté until tender in the olive oil and cooking wine. (A large electric skillet works best.)
2. Add the chicken breast pieces, the bouillon and the chicken seasoning then brown until it's mostly cooked.
3. Add the chicken broth and the beans (undrained)
4. Reduce the heat and let it simmer until the chicken is fully cooked and tender.
5. Add water to cornstarch to make a thick liquid.
6. Pour thickening mixture into the pan, stirring constantly and let it thicken as it continues to simmer. Repeat with additional cornstarch if it needs additional thickening.