

## White Chicken Chili

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Serves 4

### Ingredients

1 lb. boneless, skinless chicken breasts, sliced into strips, seasoned with salt and pepper  
1 tbl. olive oil  
1 tbl. unsalted butter  
2 cups diced onions  
1 tbl. minced fresh garlic  
2 tsp. each of ground cumin and dried oregano  
1 tsp. each of ground coriander, kosher salt, and pepper  
2 tbl. tequila or chicken broth  
3 cups chicken broth  
1 cup peeled and diced russet potatoes  
1 can white hominy, drained and rinsed (15 oz.)  
1 poblano chile, roasted, peeled, seeded, and diced  
Sour cream  
Chopped fresh cilantro

Sauté chicken in olive oil and butter in a large pot over medium-high heat, 4 to 5 minutes per side. Remove chicken, let cool slightly, then cut into cubes.

Add onions to pot and sweat over medium heat until soft, stirring occasionally, 4 minutes. Stir in garlic, cumin, oregano, coriander, 1 tsp. salt, and pepper; cook 1 minute.

Off heat, deglaze pot with tequila. Return pot to heat and simmer over medium-high until tequila is nearly evaporated.

Stir in 3 cups broth and potatoes; bring to a boil. Reduce heat to medium and simmer until potatoes are fork-tender, 10 minutes.

Add chicken, hominy, and poblano and simmer until heated through.

Garnish each serving with sour cream and cilantro.

Credit: Cuisine Soups, Stews & Chilies