

SUNSET

White Chicken Chili

YIELDS

Makes 4 servings

Ingredients

1 to 2 tablespoons minced fresh serrano or jalapeño chilies
1 teaspoon ground cumin
1 onion (about 1/2 lb.), peeled and chopped
1 pound ground chicken
1 can (15 oz.) small white beans, rinsed and drained
1 cup nonfat milk
2 cans (about 15 oz. each) cream-style corn
Ground California or New Mexico chili
Salt
Lime wedges

How to Make It

In a 4- to 5-quart nonstick pan over high heat, stir serrano chilies, cumin, onion, and chicken until meat is crumbled and onion is limp, about 8 minutes.

Add beans, milk, and corn. Stir just until hot, 1 to 2 minutes.

Ladle into wide bowls. Sprinkle with ground chili and season with salt to taste.

Serve with lime wedges to squeeze over portions.

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