

Treasure Barrel

White Chicken Chili: Quick and Easy Comfort Meal

15 min Prep time	**35 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chili

- [ ] 1 tbsp olive oil or butter
- [ ] 1 large yellow onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 1.5 lbs boneless, skinless chicken breasts
- [ ] 4 cups low-sodium chicken broth
- [ ] 2 (15-ounce) cans Great Northern or Cannellini beans, rinsed and drained
- [ ] 1 (4-ounce) can diced green chiles, mild
- [ ] 1 tsp ground cumin
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp salt, or to taste
- [ ] 1/4 tsp black pepper
- [ ] 4 ounces cream cheese, softened and cubed
- [ ] 1/2 cup heavy cream

Optional Toppings

- [ ] Shredded Monterey Jack cheese
- [ ] Sour cream or Greek yogurt
- [ ] Fresh cilantro, chopped
- [ ] Sliced avocado
- [ ] Sliced jalapeños
- [ ] Tortilla strips

Instructions

1. First, let's create our base. In a large Dutch oven or heavy-bottomed pot, warm the olive oil or butter over medium heat. It should shimmer just slightly. Add the diced onion and cook, stirring occasionally, until it becomes soft and translucent, which usually takes about 5-7 minutes. You want to coax out its sweetness. Then, add the minced garlic and cook for just another minute until you can smell its wonderful fragrance. Be careful not to let it brown! Finally, stir in the cumin, oregano, salt, and pepper. Let them toast in the heat for about 30 seconds to really bloom and become aromatic. Your kitchen should be smelling amazing right about now.

2. Now it's time to build the chili. Place the whole chicken breasts into the pot. Pour in the chicken broth, making sure it covers the chicken. Add the rinsed and drained white beans and the can of diced green chiles. Stir everything gently to combine. Bring the mixture to a low simmer, then reduce the heat to maintain that gentle bubbling. Cover the pot and let it cook for about 20-25 minutes, or until the chicken is cooked through and tender. This is where the magic happens as all the flavors slowly marry together into something beautiful.

3 Once the chicken is cooked, carefully remove the breasts from the pot and place them on a cutting board. Let them cool for just a minute or two so you don’t burn your fingers. Using two forks, shred the chicken into bite-sized pieces. I find this part so satisfying, watching the tender meat pull apart so easily. Once it’s all shredded, return the chicken to the pot. Give it a good stir to mix it back into the chili. The broth will already look richer now with all that lovely chicken.

4 Here comes the best part—making it creamy. Reduce the heat to low. Add the softened, cubed cream cheese to the pot. Stir gently and constantly until the cream cheese has completely melted into the broth, leaving no lumps. It will look so velvety and rich. Once it's smooth, slowly pour in the heavy cream, stirring to combine. Let the chili heat through for another 5 minutes on low, but do not let it boil. Taste it one last time and adjust the salt and pepper if needed. Ladle the hot, creamy chili into bowls and have fun with all your favorite toppings!

Nutrition per serving

450 kcal	35 g	20 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even richer flavor, you can sear the chicken breasts for a few minutes on each side before adding the broth. This creates a lovely golden crust and adds another layer of depth to the chili. Just a little touch that makes a big difference.
- If you like a bit of brightness at the end, a squeeze of fresh lime juice into each bowl right before serving is absolutely divine. It really cuts through the richness and makes all the flavors pop. It’s a trick I use in a lot of my favorite cozy classics.
- This chili thickens as it cools. When reheating leftovers, you may want to add a small splash of chicken broth or milk to thin it back out to your desired consistency. It will be just as delicious the next day, if not more so!