

White Bean Chili

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

2 cans of white beans (Great Northern)
8 slices of bacon, sliced
2 tablespoons vegetable
1 large onion, chopped
2 cloves garlic, minced
1 1/2 teaspoons cumin
1 teaspoon chili powder
3 green chili peppers, minced (seeded)
1 cup celery, minced
1/2 can of apple filling
1 green bell pepper, diced
1 tomato, diced
4 cups of chicken stock
1/2 cup grated Monterey jack cheese
1/3 cup cream
2 tablespoons chopped cilantro
salt and pepper (to taste)

Directions

1. In a large pot, heat oil, add bacon, add onions, bell peppers, garlic, chilli pepper, sauté until fragrant, and onions are soft.
2. Add tomato and beans.
3. Deglaze with stock, add apples sauce, cumin and chili powder.
4. Allow to simmer.
5. Stir in cheese, add cream to thicken.
6. Add cilantro and salt and pepper to taste.

8 Servings.