

Creamy White Chicken Chili with Salsa Verde

Oscar · 29/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

10

Description

You will enjoy everything to do with this creamy white chicken chili made with salsa verde. It tingles the nostrils, warms the tongue, and causes taste bud euphoria. Serve with sour cream and shredded pepper Jack cheese.

Ingredients

- 1 (8 ounce) package cream cheese
- softened - ½ cup half-and-half - 1 tablespoon olive oil - 2 medium green bell peppers
- chopped - 2 medium jalapeño peppers
- diced - 3 cloves garlic
- chopped - 1 (2 pound) rotisserie chicken
- skinned
- boned
- meat pulled into large chunks and shredded - 1 tablespoon dried minced shallots - ¼ teaspoon cayenne pepper - salt and ground black pepper to taste - 8 cups chicken stock - 1 (16 ounce) jar salsa verde - 1 tablespoon ground cumin - 2 teaspoons dried oregano

Instructions

1. Place cream cheese in a microwave-safe bowl. Microwave on high power until soft
2. about 20 seconds. Stir in half-and-half until combined; set aside. Heat oil in a large skillet over medium heat. Add bell peppers
3. jalapeños
4. and garlic; sauté until soft
5. 5 to 7 minutes. Stir in chicken
6. dried shallots
7. cayenne pepper
8. salt
9. and black pepper. Add cream cheese mixture
10. chicken stock
11. salsa
12. cumin
13. and oregano; bring to a boil. Reduce heat; simmer for 1 to 2 hours.