

Creamy White Chicken Chili: A Comforting Bowl of Flavor

The Evolution of White Chili



TIME
5-7 min

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INGREDIENTS

- 1 tablespoon olive oil
- 1 lb boneless, skinless chicken breasts or thighs, cut into 1/2-inch cubes
- 1 medium yellow onion, chopped
- 2 cloves garlic, minced
- 1 (4 ounce) can diced green chilies, undrained
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/4 teaspoon cayenne pepper (optional, for heat)
- 4 cups chicken broth (low sodium recommended)
- 2 (15 ounce) cans Great Northern beans or cannellini beans, rinsed and drained
- 1 (15 ounce) can corn kernels, drained (fresh or frozen & thawed also work)
- 1/2 cup heavy cream (or half-and-half)
- 4 ounces cream cheese, softened and cut into cubes
- 1/2 cup shredded Monterey Jack cheese (plus more for topping)
- 1/4 cup chopped fresh cilantro, for garnish
- Salt and freshly ground black pepper to taste

DIRECTIONS

1. Let's get this comforting : Creamy White Chicken Chili simmering!
2. SautØ Chicken: In a large Dutch oven or heavy-bottomed pot, heat the olive oil over medium-high heat. Add the cubed chicken and cook for 5-7 minutes, stirring occasionally, until lightly browned on all sides. It doesn't need to be cooked through at this point. Remove the chicken from the pot and set aside.
3. SautØ Aromatics: Reduce heat to medium. Add the chopped onion to the pot and cook for 5-7 minutes, stirring occasionally, until softened and translucent. Add the minced garlic, diced green chilies, ground cumin, dried oregano, and optional cayenne pepper. Cook for 1 minute until fragrant.
4. Build : Broth Base: Pour in the chicken broth, scraping up any browned bits from the bottom of the pot. Bring to a gentle simmer.
5. Add : Beans & Corn: Stir in the rinsed and drained Great Northern/cannellini beans and the drained corn kernels. Return the seared chicken to the pot.
6. Simmer: Bring the soup back to a gentle simmer, then reduce heat to low, cover the pot, and let it simmer for 15-20 minutes, allowing the flavors to meld and the chicken to cook through.
7. Add : Cream & Cheese: Remove the pot from the heat. Stir in the heavy cream (or half-and-half), cubed softened cream cheese, and 1/2 cup of the shredded Monterey Jack cheese. Stir well until all the cheeses are completely melted and the chili is smooth and creamy. If the chili seems too thick, you can add a splash more chicken broth until desired consistency is

reached.

8. **Serve & :** Garnish: Taste and adjust seasoning (salt, pepper) if needed. Ladle into bowls, top with the remaining shredded Monterey Jack cheese, fresh chopped cilantro, and any other desired toppings. Serve hot.

SWAPS & NOTES

Chicken: Both chicken breasts and thighs work wonderfully.

For a super quick version, you can use 2-3 cups of shredded cooked rotisserie chicken; add it when you add the broth.

Beans: Great Northern or cannellini beans are classic for white chili.

Ensure they are thoroughly rinsed and drained to reduce sodium

and improve flavor.

TIPS FOR SUCCESS

Brown Chicken First: Searing the chicken adds flavor and texture to the chili base.

Drain and Rinse Beans: This helps reduce excess sodium and starch, improving the flavor and clarity of the broth.

Soften Cream Cheese: Ensure cream cheese is softened to room temperature so it blends seamlessly into the soup without lumps.

Shred Your Own Cheese: For the creamiest, smoothest cheese melt, shred cheese from blocks.

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