

## Quick White Chicken Chili: Creamy, Hearty & Ready in 30 Minutes!

Here's what you'll need to whip up this amazing Quick White Chicken Chili:



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1 tablespoon olive oil  
1 large yellow onion, chopped  
2 cloves garlic, minced  
1 (4-ounce) can diced green chiles, undrained  
2 cups cooked chicken, shredded or diced (rotisserie chicken works perfectly!)  
2 (15-ounce) cans great northern beans or cannellini beans, rinsed and drained  
1 (15-ounce) can corn, drained (or 1 cup frozen corn)  
4 cups chicken broth  
1 teaspoon ground cumin  
1/2 teaspoon dried oregano  
1/4 teaspoon cayenne pepper (optional, for a kick)  
Salt and freshly ground black pepper to taste  
1/2 cup heavy cream or half-and-half  
Optional toppings: Shredded Monterey Jack or cheddar cheese, sour cream or Greek yogurt, fresh cilantro, sliced jalapeños, tortilla chips or strips

### DIRECTIONS

- Sauté Aromatics:** In a large Dutch oven or a heavy-bottomed pot, heat the olive oil over medium heat. Add the chopped yellow onion and cook for 5-7 minutes until softened and translucent. Stir in the minced garlic and cook for another minute until fragrant.
- Add : Chiles & Chicken:** Stir in the diced green chiles (undrained) and the cooked shredded or diced chicken. Cook for 1-2 minutes, stirring to combine.
- Combine : Remaining Ingredients (Except Cream):** Stir in the rinsed and drained great northern beans, drained corn, chicken broth, ground cumin, dried oregano, and cayenne pepper (if using). Stir everything well to combine.
- Simmer & : Flavor Meld:** Bring the mixture to a gentle simmer. Reduce the heat to low, cover the pot, and let it simmer for at least 15-20 minutes, or up to 30 minutes, stirring occasionally. This simmering time allows the flavors to meld and deepen.
- Add : Cream & Finish:** Remove the pot from the heat. Stir in the heavy cream (or half-and-half). Taste the chili and adjust seasonings with salt and freshly ground black pepper as needed.
- Serve:** Ladle hot chili into bowls and top with your favorite optional garnishes like shredded cheese, a dollop of sour cream, fresh cilantro, or tortilla strips. Serve immediately.

### SWAPS & NOTES

Chicken: Cooked chicken is essential for the "quick" aspect of this chili.

Rotisserie chicken is a huge time-saver.

You can also quickly boil or pan-fry chicken breasts and shred them.

Beans: Great Northern or cannellini beans provide the creamy, white chili base.

### TIPS FOR SUCCESS

**Prep Ahead:** Chop your onion and garlic ahead of time to make assembly even faster.

**Use Cooked Chicken:** This is the key to the "quick" aspect.

Rotisserie chicken is your best friend here!

**Rinse Beans Thoroughly:** Rinsing canned beans removes excess sodium and starch, leading to better flavor and consistency.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/quick-white-chicken-chili-creamy-hearty-ready-in-30-minutes/>