



Cheese Entrees & Sides

Cooper® Cheese White Chicken Chili



SHRED



Serves: 8

Ingredients

- 2 14.5-ounce cans white beans, drained and rinsed
- 1 tablespoon canola oil
- 4 cloves garlic
- 1 medium jalapeño pepper, minced
- 1 1/2 cups yellow onion, chopped
- 1 tablespoon ground cumin
- 1 1/2 teaspoons ground coriander
- 1 teaspoon chili powder
- 4 cups chicken stock
- 6 tablespoons lime juice (or 3 limes, juiced)
- 1 rotisserie chicken, skin removed and meat shredded*
- 1/2 cup cilantro leaves, chopped
- 2 cups Cooper® Sharp White cheese, shredded
- Sour cream to taste

Directions

1. In a mixing bowl, mash half of the beans and set aside.
2. In a large Dutch oven, heat the oil on medium-high heat. Add garlic, jalapeño pepper, and yellow onion and sauté for 5 minutes or until soft. Add cumin, coriander, and chili powder and sauté for another 2 minutes. Stir in chicken stock and lime juice. Simmer for 20 minutes. Taste and adjust seasoning as needed.
3. When chili has simmered for 20 minutes, stir in mashed beans, remaining whole beans, and 1 cup Cooper® Sharp cheese. Simmer an additional 5 minutes. Add more cheese to thicken as desired. Save some shredded Cooper® cheese to sprinkle over the top when serving.
4. Spoon your Cooper® Cheese White Chicken Chili into serving bowls and top with additional shredded Cooper® Sharp cheese. Garnish with cilantro, jalapeños, lime, and sour cream as desired.
5. If you like your chili with a little more kick, try topping it off with extra jalapeño or a drizzle of hot sauce.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.