

Cornell Cooperative Extension | Schoharie and Otsego Counties

Schoharie County

173 South Grand St Cobleskill, NY 12043 518.234.4303 518.296.8310 Fax: 518.234.4305 schoharie@cornell.edu

Otsego County

123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

Oneonta Outreach

31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

White Chili

Hot or mild – a crowd pleaser for all ages

Ingredients:

1 whole boneless, skinless chicken breast (2 breast halves), cubed

1 cup onion, diced

4 cups reduced sodium chicken broth

2 cans (15 ounces each) white beans (drained and rinsed) (cannellini, great northern)

2 cans (4 ounces each) diced green chiles

1 1/2 cups frozen corn

1 teaspoon garlic powder

1 teaspoon ground cumin

1/2 teaspoon dried oregano

Makes 5 servings

Amount Per Serving Calories	350
Total Fat 3.5g	49
Saturated Fat 1g	59
<i>Trans</i> Fat 0g	
Cholesterol 55mg	189
Sodium 600mg	269
Total Carbohydrate 51g	199
Dietary Fiber 11g	399
Total Sugars 5g	
Includes 0g Added Sugars	09
Protein 32g	649
Vitamin D 0mcg	09
Calcium 130mg	109
Iron 3.6mg	20°
Potassium 940mg	209

day is used for general nutrition advice

Nutrition Facts

Instructions:

- 1. Spray a large saucepan with nonstick cooking spray. Heat the saucepan over medium high heat. Add cubed chicken and diced onion. Cook and stir for 5 minutes.
- 2. Add chicken broth, white beans, diced green chiles, frozen corn, garlic powder, ground cumin, and oregano to the saucepan. Heat until boiling. Reduce heat to medium.
- 3. Cook until chicken is cooked to 165°F (about 15–20 minutes). Stir occasionally while cooking.
- 4. Use a potato masher to slightly mash beans to thicken the chili, if desired

Notes: Serve with low-fat shredded cheese, sour cream or plain yogurt, or chopped vegetables (avocados, peppers, onions).

Source: Iowa State University.



Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.

USDA's Food Stamp Program and Expanded Food and Nutrition Education Program funded this material.

