

White Chicken Chili Soup

By Nora Ramirez

Origin Hotel Red Rocks

- 2 # Shredded chicken breast
- 3 cups of finely diced onions.
- 3 T minced garlic
- 48 Fl oz of mayocoba beans (cooked & drained)
- 10 cups of hatch green chiles
- 3 cups of yellow corn
- 3 cups of finely diced celery.
- 3 cups yellow bell peppers
- 48 oz of cream cheese
- 1 cup of heavy cream
- 8 cups of chicken broth
- ½ cup of chicken bouillon
- 2 T salt
- 1t of ground black pepper
- 1 t of cumin
- 1 t oregano
- ½ cup of chili powder
- ½ t cayenne pepper

Heat oil in a pot and add onions, celery, bell peppers and garlic. Cook for 10 minutes on medium heat and stir frequently to prevent sticking on the bottom. Mix Cream cheese with the 8 cups of chicken broth and add it into the soup. Add heavy cream, spices and chicken bouillon. Blend half of the green chili and both halves to the soup along with the shredded chicken. bring to low heat and let it simmer until the desire consistency is desire. Heat oil in a pot and add onions, carrots, celery, bell peppers and garlic. Cook for 10 minutes on medium heat and stir frequently to prevent sticking on the bottom. Add white wine and let it cook for another 10 minutes.

Add ground beef and cook until beef is ready. Add spices, tomato juice and tomato paste and squeeze the roasted tomatoes with hand and add it to the soup.

Mix chicken bouillon with the 8 cups of water and add into the soup (you can substitute with chicken broth) stir and reduce heat to low and let it simmer for 1 hour.

Heat oil in a pot and add onions, carrots, celery, bell peppers and garlic. Cook for 10 minutes on medium heat and stir frequently to prevent sticking on the bottom. Add white wine and let it cook for another 10 minutes.