

White Chicken Chili

For the spice blend: In a small bowl combine the oregano, cumin, salt, pepper, coriander, and cayenne, and stir to combine. Set aside.

INGREDIENTS

1 Teaspoon dried oregano
1 Teaspoon ground cumin
3/4 Teaspoon kosher salt, plus more to taste
1/2 Teaspoon freshly ground black pepper
1/2 Teaspoon ground coriander
1/8 Teaspoon cayenne, plus more to taste

For the chili: You can either cook the chili entirely on the Traeger Induction cooktop (or on your stove), or you can start it there and finish it on your Traeger grill for some wood-fired flavor. If using the grill, preheat the grill with the lid closed to 375°F; this will take at least 15 minutes.

Place a heavy-based Dutch oven or similar heavy-duty pot on the Traeger Induction cooktop or on your stove over medium-high heat. Add the oil, onion, and garlic, and cook, stirring occasionally, until the onion is tender, about 5 minutes.

INGREDIENTS

1 Tablespoon canola oil, or other cooking oil
1/2 Cup chopped white onion (about ½ small onion)
2 Clove garlic, minced

Add the reserved spice blend and stir to combine. Add the chicken and any juices, the green chiles, the beans, and the broth and stir. Cook on the induction cooktop or stove over medium-low, adjusting the heat as necessary, until the flavors meld and the chili thickens a bit, about 30 minutes. Alternatively, transfer the pot to the preheated grill and cook for 30 minutes.

INGREDIENTS

3 Cup cooked shredded or pulled chicken plus any juices from cooking if available
1 4-oz can diced fire-roasted green chiles

2 15-oz cans white beans, such as cannellini beans or Great Northern, drained but not rinsed
3 Cup low sodium chicken broth

Serve with additional onion, the cheese, a squeeze of lime juice, cilantro, plus hot sauce and avocado, if desired.
Enjoy!

INGREDIENTS

Chopped white onion
Shredded Monterey Jack or cotija cheese
fresh squeezed lime juice
Fresh cilantro leaves
Hot sauce, such as Traeger Original (optional)
Diced avocado (optional)