

Canned Turkey White Chili



Ingredients

- 2½ cups dried cannellini, navy or northern beans, (16 ounces)
- 1 tablespoon olive oil
- 4 large boneless, skinless chicken breasts, cut in 1-inch pieces (4 cups)
- 24 boneless, skinless chicken thighs, cut in 1-inch pieces (2 cups)
- 1 medium onion, chopped (1 cup)
- 5 garlic cloves, minced
- ¼ cup ground cumin SCANT
- 1Tb of ground chipotle
- 1 tsp white pepper
- 1 tablespoon dried oregano
- 1 teaspoon cayenne pepper
- 8 cups Chicken Broth
- 2 small cans diced mild green chiles"

Info

- **Prep:** 30
- **Cook:** 20
- **Serves:** 8 pints
- [Source](#)

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Directions

1. "Thoroughly rinse and clean the dried beans, discarding any disfigured or shriveled beans and any rocks or debris.

2. 2. In a large pot, add the dried beans and enough water to cover by 2 inches. Bring to a boil over medium-high heat. Boil for 5 minutes, then reduce the heat to low and simmer with a lid on for 30 minutes. Turn off the heat and keep the lid on.
3. 3. In a large skillet, combine the oil and chicken pieces and mix to coat the chicken with oil. On medium-high heat, cook the chicken for 10 minutes, mixing well to keep it from sticking to the pan. Add the onion, garlic, cumin, oregano, and cayenne pepper. Mix well and cook for an additional 5 minutes.
4. 4. Drain the beans and add to the chicken with the Chicken Broth, water, and chiles. Mix well and bring the chili to a boil, then reduce the heat and simmer for 5 minutes.
5. 5. Ladle the hot chili into hot jars leaving a generous 1 inch of headspace. Remove any air bubbles and add additional chili if necessary to maintain the headspace.

[canning](#), [pressure canner](#), [turkey](#), [chicken](#), [chili](#), [white beans](#), [beans](#), [cumin](#), [onion](#), [chicken thigh](#), [chicken breast](#), [cheap](#), [white pepper](#), [stock](#)

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