



Green Chicken Chili

Ingredients

- 2 tablespoons [Fustini's Cilantro & Onion olive oil](#) or [Aji Verde Crush olive oil](#)
- 1 onion, chopped fine
- ¾ teaspoon pepper
- ½ teaspoon salt
- 3 garlic cloves, minced
- 2 teaspoons ground cumin
- 4 cups chicken broth
- 2 (15-ounce) cans of cannellini beans, rinsed
- 1 cup jarred green salsa
- 2½-pounds (3 cups) rotisserie or leftover chicken, shredded into bite-size pieces
- ½ cup chopped fresh cilantro
- Fresh cornbread for serving

Sharon's Hint

Substitute Cayenne Crush, Aji Verde Crush, or Chipotle Olive Oil for more heat. For pulled pork version: Use 2-3 T Blood Orange Olive Oil, 3 C Pulled Pork Butt, add 1 tsp Mexican Oregano, Mexican inspired

Directions

Step 1.

Heat oil in a Dutch oven over medium heat until shimmering. Add onion, pepper, and salt and cook until softened, about 4 minutes. Stir in garlic and cumin and cook until fragrant, about 1 minute. Increase heat to medium-high. Stir in broth, beans, and salsa and bring to boil. Reduce heat to medium-low and simmer until flavors have melded about 10 minutes. Using the back of a wooden spoon, mash some beans against the side of the pot, or use an immersion blender until chili is slightly thickened. Stir in chicken and cilantro and cook until warmed through, about 2 minutes. Serve with warmed cornbread.