

CopyCat Ruby Tuesday White Chicken Chili

Ingredients

1 pound dry great northern beans
2 medium Spanish onions, chopped
2 cloves garlic, minced
6 cups chicken stock
1 tablespoon vegetable oil
2 jalapeno peppers, seeded and diced
1 1/2 teaspoon dried oregano
2 teaspoons ground cumin
1/4 teaspoon cayenne pepper
6 cups diced cooked chicken
1 cup salsa
salt to taste
sour cream (optional garnish)
Monterey Jack cheese (optional garnish)

Directions

Soak the beans in water overnight. Drain well.

Combine the soaked beans, half the onion, half the garlic, and the chicken stock in a Dutch oven over medium-high heat. Bring to a boil then reduce the heat to a simmer. Let cook, stirring frequently, for 2 hours or until the beans are soft.

In a skillet over medium heat, combine the oil, remaining onion and garlic, peppers, oregano, cumin, and cayenne. Cook, stirring frequently, until the onion and peppers are soft. Add to the Dutch oven.

Stir the chicken and salsa into the bean mixture and let it cook for 1 more hour. Adjust the seasoning with salt if needed.

When ready to serve, garnish individual servings of the white chicken chili with sour cream and shredded cheese.