



Total Time
75 MIN.

Serving & Size
1 CUP (8 FL OZ)

Difficulty
EASY

Yields
16


Chef Steve Riley's loaded White Chicken Chili combines Campbell's® 50-oz. Cream of Celery soup with ingredients such as fajita-style chicken, buffalo sauce, Swiss cheese and great-northern white beans.

| Nutrition Facts | |
|---------------------------------|----------------------|
| Serving Size | 1 CUP (8 FL OZ) |
| Amount Per Serving | |
| Calories 291 | |
| | % Daily Value |
| Total Fat 17g | 26% |
| Saturated Fat 7.1g | 36% |
| Cholesterol 68mg | 23% |
| Sodium 1181mg | 49% |
| Total Carbohydrate 17.9g | 6% |
| Dietary Fiber 3.1g | 12% |
| Protein 17.4g | 35% |
| Vitamin A 7% | Vitamin C 11% |
| Calcium 15% | Iron 8% |

INGREDIENTS

WEIGHT

MEASURE

| | | | |
|---|--------|-------|--------|
| vegetable oil | | 2 | tblsp. |
| Vidalia onion, chopped | 8 oz. | 1 1/2 | cups |
| green pepper, chopped | 5 oz. | 1 | cups |
| garlic, peeled, minced | | 2 | tblsp. |
| cumin, ground | | 1/2 | tblsp. |
| black pepper, ground | | 1 | tsp. |
| ground red pepper | | 1/4 | tsp. |
| Swanson® Natural Goodness® Chicken Broth | | 3 | cups |
| barbecue style hot sauce | | 2 | tblsp. |
|  Campbell's® Condensed Cream of Celery Soup | 50 oz. | 1 | cans |
| great northern beans, canned, rinsed, drained | 2 lb. | 1 | qt. |
| southwest seasoned chicken, cooked | 2 lb. | 1 1/2 | qt. |
| heavy cream | | 1 | cups |
| Monterey Jack cheese, shredded | 8 oz. | 2 | cups |
| cilantro, minced | 1 oz. | 1 | cups |
| cilantro | 1 oz. | 1 | cups |
| Cheddar cheese, shredded | 4 oz. | 1 | cups |



INSTRUCTIONS

1. In stock pot heat oil over medium-high heat; add onions and sauté 7-8 minutes until slightly caramelized. Stir in peppers and garlic and continue cooking 4 minutes. Sprinkle cumin and peppers over mixture and sauté 1 minute.
2. Add broth and buffalo sauce and bring to a boil; reduce heat and simmer 15 minutes or until vegetables are tender.
3. Stir in soup, beans, chicken and cream and return to a simmer; cook, stirring often, 15 minutes or until completely heated through to an internal temperature of 165°F. or higher for 15 seconds. CCP: May be served hot at 140°F or higher, or chilled to 40°F or lower.
4. Just before serving, stir in cilantro and cheese until melted.
5. **To Serve:** Serve 1 cup chili in bowl topped with 1 Tbsp. minced cilantro and a sprinkle of cheese.