

# Creamy Chicken Chili Soup



**Recipe Name:** Creamy Chicken Chili (ORIGINAL RECIPE)

**Total Servings:** 12

**Serving Size:** 8 fluid ounces (use 8 oz ladle)

Ingredient	Amount	Directions
Chicken Breast, boneless, skinless	3	Bake the chicken in an oven at 375 degrees for 30 minutes or until internal temperature reads 165 degrees for 15 seconds.
Onion, red	2 large, chopped	Saute onion in olive oil in a large sauce pan over medium heat until soft. Add garlic and saute for 1 minute. Set aside. Make a roux by melting butter in a large sauce pot and whisking the flour in. Boil for 3 minutes stirring constantly. Add the onion and garlic to the roux
Garlic	3 cloves, minced	
Olive Oil	1 Tbsp	
Flour, whole wheat	1/2 cup	
Butter, unsalted	1/2 cup	
Milk, 2%	4 cups	Add the milk and chicken broth to the roux. Bring to a boil then simmer for 5 minutes or until thick.
Vegetable Broth, low sodium	1 1/2 cups	
Beans (cannellini, black, & pinto)	3-15 Oz can	Add the beans, chilies, chicken, cheese, chili powder, and simmer for 20 minutes.
Green Chilies	2 (4oz) cans	
Chicken Breast, cooked	3, chopped	
Monterrey Jack Cheese	2 cups, grated	
Chili Powder	1 Tbsp	
Cumin	1 Tbsp	
Salt	to taste	Before serving add salt and pepper. Ladle soup into bowls and garnish with sour cream and cilantro.
Pepper	to taste	
Sour Cream	1 cup	
Cilantro	1/2 cup	

**HACCP/ Food Safety Notes:** Keep all perishable ingredients below 40°F until ready to use. Wash hands before, during, and after preparation, especially when preparing raw chicken. Keep hot soup above 135°F. Cool leftover soup in shallow pans to 70°F (within 2 hours) then cover, label, and place in refrigerator. Reach 40°F within the next 4 hours. Reheat any leftover soup to 165°F.

