



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 294	
	% Daily Value
Total Fat 17.3g	27%
Saturated Fat 7.3g	37%
Cholesterol 68mg	23%
Sodium 1177mg	49%
Total Carbohydrate 17.8g	6%
Dietary Fiber 3.1g	12%
Protein 17.4g	35%
Vitamin A 11%	Vitamin C 12%
Calcium 16%	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.