White Chicken Chili

Ingredients

3 lb Chicken Thighs (bone-in, skin-on)
1 T Vegetable Oil
cut into large pieces)
seeded, and cut into large pieces)
seeded, and cut into large pieces)
6 clv Garlic (minced)
1 1/2 t Ground Coriander
rinsed and drained)
1/4 c Cilantro Leaves (minced)
4 Green Onions (sliced)
seasoning)
3 Jalapenos (stemmed, seeded, and
3 Poblano Chilies (stemmed,
3 Anaheim Chilies (stemmed,
2 Onions (cut into large pieces)
1 T Ground Cumin
30 oz Cannellini Beans (canned,
3 c Chicken Broth
2 Limes (juiced)
1/4 t Salt (plus more for
0 ds Ground Black Pepper

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Instructions

1.Season the chicken liberally with salt and pepper. Heat the oil in a large pot over medium-high heat until just smoking. Add the chicken, skin-side down, and cook without moving until the skin is golden brown, about 4 minutes. Turn the chicken and lightly brown the other side, about 2 minutes. Transfer the chicken to a plate; repeat with remaining chicken. Remove and discard the skin.
2.While the chicken is browning, remove and discard the ribs and seeds from 2 of the jalapenos; mince the flesh. In a food processor, pulse half of the poblanos, Anaheims, and onions until the consistency of chunky salsa 12 pulses. Transfer the mixture to a medium bowl. Repeat with the remaining poblanos, anaheims, and onions; combine with the first batch.
3.Pour off all but 1 tablespoon of the fat from the pot and reduce the heat to medium. Add the jalapenos, chile onion mixture, garlic, cumin, coriander, and 1/4 teaspoon salt. Cover and cook, stirring occasionally, until the vegetables soften, about 10 minutes. Remove the pot from the heat.
4.Transfer 1 cup of the cooked vegetable mixture to the food processor. Add 1 cup of the beans and 1 cup of the broth and process until smooth, about 10 seconds. Add the

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vegetable-bean mixture, remaining 2 cups broth, and chicken to the pot and bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer, covered, stirring occasionally, until 40 minutes.
5.Transfer chicken to a large plate. Stir in the remaining beans and continue to simmer, uncovered, until the beans are heated through and the chili has thickened slightly, about 10 minutes.
6.Mince the remaining jalapeno and set aside. When cooled, shred the chicken into bite-sized pieces, discarding bones. Stir the chicken, cilantro, lime juice, scallions, and jalapeno into the chili and return to a simmer. Season with salt and pepper to taste and serve.