

# CREAMY WHITE CHILI WITH CREAM CHEESE

Preparation: **10** minutes | Cooking: **15** minutes | Servings: **6**

## INGREDIENTS

5 cloves garlic  
2 (15 ounce) cans no-salt-added great northern beans, rinsed, divided  
1 pound boneless, skinless chicken thighs, trimmed and cut into bitesize pieces  
1 (4 ounce) can chopped green chiles  
4 ounces reduced-fat cream cheese  
3 cups unsalted chicken stock  
1 1/2 cups chopped yellow onion (1 medium)  
3/4 cup chopped celery (2 medium stalks)  
1/2 cup loosely packed fresh cilantro leaves  
1 teaspoon ground cumin  
1/4 teaspoon salt



## INSTRUCTIONS

Mash 1 cup beans in a small bowl with a whisk or a potato masher. Heat oil in a large, heavy pot over high heat. Add chicken; cook, turning occasionally, until browned, 4 to 5 minutes. Add onion, celery, garlic, cumin and salt. Cook until the onion is translucent and tender, 4 to 5 minutes. Add the remaining whole beans, the mashed beans, stock and chiles. Bring to a boil. Reduce heat to medium, and simmer until the chicken is cooked through, about 3 minutes. Remove from heat; stir in cream cheese until melted. Serve topped with cilantro.