



Cajun White Chicken Chili Recipe



Ingredients:

- 2 TBLs butter
- 2 TBLs all-purpose flour
- 3 cups chicken stock
- 1 cup half-and-half
- 3 cups cooked, diced chicken
- 1 lb smoked sausage or andouille sausage, sliced and browned
- 2 (15-ounce) cans red beans, rinsed and drained
- 1 (11-ounce) can white corn, drained
- 2 (4-ounce) cans chopped green chilies, undrained
- 2 TBLs dried minced onion
- ¼ tsp garlic powder
- 2 tsps ground cumin
- 1 tsp chili powder
- 1½ TBLs Cajun seasoning
- 2 cups shredded pepper jack cheese

Method:

1. In a large Dutch oven or heavy pot, melt the butter over medium heat. Once melted, whisk in the flour and cook for about 2 minutes to create a roux.
2. Gradually pour in the chicken stock and half-and-half, whisking continuously to combine. Bring the mixture to a boil and allow it to cook for about 2 minutes until it begins to thicken.
3. Add the cooked chicken, browned sausage, red beans, white corn, green chilies, minced onion, garlic powder, cumin, chili powder, and Cajun seasoning to the pot. Stir everything together and let it simmer for 10 to 15 minutes, stirring occasionally, until the chili is heated through.
4. Once the chili is hot, stir in the shredded pepper jack cheese, allowing it to melt and create a creamy texture.
5. Ladle the chili into bowls and serve hot. You can garnish with additional cheese, sour cream, or fresh herbs for extra flavor.



Notes:

- The Cajun seasoning and chili powder provide the base heat in this dish. If you prefer a milder version, you can reduce the amount of Cajun seasoning or use a mild sausage instead of Andouille. Conversely, if you like it extra spicy, feel free to add a dash of hot sauce or cayenne pepper to ramp up the heat.
- While the recipe calls for smoked sausage or Andouille sausage, you can also use chicken sausage or any other type of smoked sausage you prefer. If you want to keep it lighter, you can omit the sausage entirely and use more chicken.
- If you prefer a thicker chili, you can mash a portion of the beans with a fork or blend a small amount of the chili to create a creamier texture. Alternatively, you can let it simmer longer to reduce the liquid.
- While pepper jack cheese adds a nice creamy texture and a little heat, you can swap it for cheddar or Monterey Jack if you prefer a milder, less spicy flavor. You can also top the chili with extra cheese when serving for an even cheesier dish!
- Add a dollop of sour cream, a sprinkle of green onions, or a handful of cilantro for extra flavor and freshness. You can also serve it with a side of crispy tortilla chips or cornbread for added texture.
- You can substitute the red beans with kidney beans or pinto beans if you prefer a different variety. For a heartier texture, try using white beans instead.