

White Bean and Chicken Chili with Cheesy Garlic Bread

For the chili

2 TBSP olive oil

1 large onion, chopped

4 garlic cloves, minced

2 lbs ground chicken

1 tsp salt, plus more for seasoning

2 TBSP ground cumin

1 TBSP fennel seeds

1 TBSP dried oregano

2 tsp chili powder

3 TBSP flour

2 (15-oz cans) cannellini or other white beans, rinse and drained

1 bunch (approx. 1 lb) Swiss chard or collard greens, stems removed, leaves cut into 1-inch pieces

1 ½ cups frozen corn, thawed

4 cups low sodium chicken stock

¼ tsp (or more to taste) red pepper flake

½ cup grated Parmesan cheese

¼ cup chopped flat leaf parsley

For the garlic bread:

1 loaf crusty bread, sliced

4-6 oz cheddar cheese, shredded

2-3 cloves garlic

2-3 TBSP unsalted butter

In a large, heavy-bottomed pot or Dutch oven, heat the oil over medium high heat. Add the onion and cook until translucent, about 5 min. Add the garlic, cook for 30 seconds, then add the chicken, 1 tsp salt, cumin, fennel, oregano and chili powder. Cook, stirring frequently, until the chicken is cooked through, about 8 min. Stif in the flour and then add the beans, Swiss chard, corn and chicken stock. Bring the mixture to a simmer, scraping up the browned bits on the bottom of the pan with a wooden spoon. Simmer for about 1 hour until the liquid has reduced by half and the chili is thickened. Add the red pepper flakes and simmer an additional 10 min. Season with salt and pepper to taste and add the parsley. Ladle into bowls and top with parmesan and serve with cheesy garlic bread.

To make the garlic bread: blend the cheese, garlic and butter in a food processor and spread onto each slice of bread. Bake in a 400°F oven until golden.