

One-Pot Chicken and Mushroom White Chili

Makes 4 Servings

Ingredients

- 2 tablespoons vegetable oil
- 2 (16-ounce) cans white beans, drained and rinsed
- 1 (12-ounce) package frozen spinach, thawed and drained
- 1 large onion, chopped
- 1 teaspoon garlic powder, or 3 cloves garlic, chopped small
- 1 (12-ounce) can chicken, drained
- 2 (10-ounce) cans cream of mushroom soup
- 1 cup water
- Salt and pepper, to taste
- 1 tablespoon chopped fresh parsley, or 1 teaspoon dried parsley (optional)

Directions

1. Heat oil in a large pot over medium-high heat. Add onion and garlic and cook for about 3 to 5 minutes until softened. Stir in beans and spinach and cook, stirring from time to time until spinach is wilted, about 2 minutes.
2. Stir in chicken, soup and water. Season with salt and pepper to taste. Simmer (bubble) for about 5 minutes until fully heated through. Top with parsley (if using) and serve.



Recipe from: Feeding Pennsylvania and PA Eats