

The New School Montessori
Chef Audrey Cobb
White Chicken Chili

Makes 1 gallon – Serves 12

Preheat oven to 350 degrees.

Place chicken on sheet ray and bake 15-20 min (internal temp 165)
Cool. Reserve liquid. Shred chicken with knife or hands and set aside.

***3 chicken breasts, boneless, skinless**

Toast cumin seed in cast iron skillet 2-3 minutes until fragrant.
Grind in spice grinder or crush with mortar and pestle – set aside.

***3 T toasted cumin seed (ground in mortar and pestle)**

Sauté until onions are soft on medium heat (~10 min. Stir frequently)

- 3T oil**
- 2 yellow onions, peeled and diced**
- 4 stalks celery diced**
- 3 poblanos, seeded and diced**
- 2 fresh jalapenos, seeded and diced**

Add zucchini, garlic, cilantro, (*ground cumin seeds) and dry seasonings – sauté 10 minutes more, stirring frequently.

- 1 medium zucchini diced**
- 3 T fresh minced garlic**
- ½ bunch of cilantro chopped**
- 1 T ground coriander**
- 2 T white pepper**
- 3 T oregano (fresh if available)**

Add (*chicken) and cook 5 more minutes

Add chilies, tomatillo salsa, roasted whole tomatillos, salt, and Worcestershire sauce – stir

- 6 oz can chopped green chilies**
- 16 oz can tomatillo salsa**
- 16 oz can roasted whole tomatillos**
- 2 tsp smoked salt**
- ¼ c Worcestershire sauce**

Add stock, reserved liquid, beans and cornmeal. Bring to a boil then lower the heat and simmer until thickened.

- 2 qts chicken stock (homemade or organic low sodium)**
- ¼ c cornmeal**
- 2 12 oz cans white beans (cannellini are good too)**
- ¼ can pureed**

Serve with all garnishes in little bowls on the side

- ½ bunch of cilantro picked whole leaves**
- 1 shredded pepper jack**
- 1/2c fresh chopped jalapenos (3-4)**
- 1 c sour cream**
- 1 bunch green onion**
- 1 bag corn chips**
- 2 c brown rice**

2013 Chili Recipe and Photos

The New School Montessori had a wonderful time at this year's Gold Star Chili Cook-Off at Findlay Market.

We hope you'll print a copy of the chili recipe our students enjoy - prepared by The New School Montessori's Chef, Audrey Cobb.

The Vegan version replaces:

- shredded chicken with shredded seitan.
- chicken stock with "no chicken" stock.

