

Mexican Street Corn White Chicken Chili

Yield: 6 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-white-chicken-chili-recipe>

Ingredients:

- chicken breasts
- yellow onion
- jalapeño
- bone broth chicken
- sour cream
- shredded cheese
- garlic
- dried oregano
- chili powder
- frozen corn
- fresh cilantro
- lime juice
- 4 boneless, skinless chicken breasts
- 1 yellow onion chopped
- 1 jalapeno diced
- 4 cups bone broth chicken
- 1 1/2 cups sour cream
- 1/2 cup shredded Monterey Jack cheese I used a blend of monterey jack and mild cheddar
- 4 cloves garlic minced
- 1/2 tablespoon dried oregano
- 1/2 teaspoon chili powder
- 2 cups white corn frozen sweet
- 1/2 cup fresh cilantro chopped
- 1 lime juice
- 3 tablespoons cornstarch
- 3 tablespoons water
- olive oil
- Cotija cheese
- bacon crumbles
- tortilla strips
- avocado sliced

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 155 milligrams
4. Fat: 30 grams
5. Fiber: 5 grams
6. Protein: 50 grams
7. SaturatedFat: 13 grams
8. Sodium: 970 milligrams
9. Sugar: 9 grams

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