

# “Chicken” & White Bean Chili

Serves: 4

Prep time: 10 minutes

Cook time: 20 minutes



Vegetarian & Vegan  
Meats & Treats  
FakeMeats.com



INGREDIENTS

## Ingredients:

\*1 <sup>1</sup>/<sub>3</sub> Cups Hearty Plant Protein Chunks

\*1 packet Seitenbacher Broth Mix

1 tbsp. olive oil

2 yellow onions, chopped (about 2 cups)

4 garlic cloves, minced

2 tsp. cumin powder

2 tsp. dried oregano

6 cups water

1/4 cup salsa verde or 1 - 4oz. can diced green chilies

1/2 tsp. salt (or to taste)

1/2 tsp. ground black pepper

1/4 tsp. cayenne pepper (optional)

2 - 14 oz. cans white cannellini beans, drained and rinsed

## Directions:

- 1) In a large pot heat the oil over medium heat, and sauté the onion until it begins to turn translucent (3-5 minutes).
- 2) Add the garlic, cumin, dried oregano, and sauté until fragrant. Stir constantly, so the garlic doesn't burn (1 minute).
- 3) Add the water, broth mix, salsa verde, salt, black pepper, cayenne pepper, and bring the mixture to a boil.
- 4) Stir in the Hearty Plant Protein Chunks and the beans, put a lid on the pot, and simmer over low heat, stirring occasionally, until the Chunks are tender and the beans are heated through (7-10 minutes).

## Serving suggestions:

- Top with Sour Cream or Substitute
- Top with Fresh Chopped Cilantro
- Top with Fresh Diced Green Onion
- Side Dishes:
  - o Corn Bread
  - o Steamed Veggies
  - o Chips & Salsa



\*Available on [FakeMeats.com](https://www.fakemeats.com)

Visit our Facebook page to share your photos and thoughts on this recipe! [www.facebook.com/FakeMeats](https://www.facebook.com/FakeMeats)

