**White Chili**

**Ingredients:**

4 oz. butter

1 onion, medium diced

2 ribs celery, medium diced

1 Guajillo chili

2 Tbsp. chili powder

2 tsp. ground cumin

2 tsp. ground coriander

4 oz. flour

16 oz. chicken breast

1 can cannellini beans

1 qt. chicken stock

2 cups heavy cream

Salt and pepper to taste

8 oz. shredded pepper jack cheese for garnish

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Wrap everything, but it on a tray with this recipe and your group assignments, and put in the cooler.

**Thursday:**

1. Cook the chicken breasts in 1 oz. of the butter.
2. When it is finished cooking, chop up and set aside.
3. While the chicken is cooking, sautee the onions, celery, and chili pepper in the butter until soft. About 7 minutes.
4. Add the chopped chicken and cook until it is cooked throughout.
5. Transfer this mixture into the smallest container it will fit in.
6. Put it back on your tray and put everything in the cooler.

**Friday:**

1. Reheat the meat and veggie mixture from yesterday.
2. Add the flour and all the spices. Cook for another minute.
3. Add the chicken stock. Bring this to a simmer making sure to stir. It will begin to thicken as it cooks, but it will also be more likely to burn on the bottom of the pan, so be careful.
4. Add cannellini beans and heavy cream. Return to a simmer continuing to stir.
5. Adjust seasonings to taste.
6. Enjoy