

Oso Sweet Onion Recipe Cards

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Oso White Bean Chili

PREP TIME 15 MIN. | SERVES 6-8

If you served this with elbow pasta, it would be the ultimate Italian bean soup. Beans are such a great source of affordable protein, that it's perfect for busy families on the go. Who knew that yummy and good for you could be oso easy?

Ingredients

1 bag	Dried White Beans	2 each	Large Green Mild Chili (deseeded)
2	Oso Sweet Onions	2 quarts	Chicken Stock or Water (to cover)
1/2 cup	Garlic (chopped)	2 tsp	Cumin
1 pound	Ground Chicken or Turkey	To Taste	Salt & Pepper
1 cup	Celery (chopped)		
1 tsp	Oregano		
1/4 cup	Olive Oil		

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Preparation

Combine all ingredients in a crock pot or a large heavy bottomed pot, bring to a boil and then the lowest setting possible (simmer) for 8 hours or overnight. Quick recipe: Use 2 (32) oz. sized cans of cooked white beans instead of dried white beans. Saute the onions, garlic, celery, chilies, chicken/turkey and saute for 10 minutes on medium heat. Add half of the chicken stock. Then add salt, pepper, oregano, cumin and simmer for 45 minutes, adjust with the remaining chicken stock.

Puree 1 cup beans for a thicker chili and serve. Garnish with shredded cheese, fresh cilantro, tarragon or basil, chopped Tabasco peppers, raw chopped Oso Sweet onions or hot sauce.

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