

# Poblano White Bean Chili

## Ingredients:

6 poblano peppers  
3 onions, diced  
2 bell peppers, diced  
8 cloves garlic, minced  
2 cups frozen corn  
6 cups baby spinach  
1 cup pickled jalapenos  
4 tablespoons jalapeno pickling juice  
30 oz cannellini beans, drained, rinsed  
30 oz cannellini beans, drained, rinsed, mashed  
6 tablespoons lime juice  
1 tablespoon oil  
1 cup cream  
2 tablespoons cumin  
4 teaspoons coriander  
4 teaspoons chili powder  
8 cups vegetable stock  
4 cups water  
Salt and pepper to taste

## Instructions:

Broil poblanos until skin chars, then steam until soft, then peel and dice  
Sauté onion and green pepper  
Add everything to pot a large pot and cook on low heat for 4 hours