Macy’s Chicken Chili

¼ stick   Butter
1 medium   Onion, chopped
1 pound   Chicken thigh meat, large dice
1 pound   Chicken breast meat, large dice
8 tablespoon  Flour
1 tablespoon  Cumin
2 tablespoon  Chili powder
1 – 3 pepper  Jalapeno peppers, seeded
4 clove   Garlic, minced
1 teaspoon  Black pepper, ground
3 15 ounce can   Low sodium chicken stock
1 15 ounce can  Black beans, drained and rinsed
1 15 ounce can  Great northern white beans, drained and rinsed
8 ounce  Pepper jack cheese, grated
To taste  Kosher salt

Melt the butter over medium-high heat. Add onions and chicken meat, cook until brown. Add flour, cumin, chili powder, jalapeno peppers, garlic and black pepper. Stir and cook 2 minutes.

Remove from heat, stir to cool slightly. Stir in chicken stock.

Place back on low heat. Add black beans, Great Northern white beans, Pepper Jack cheese and salt. Bring to a simmer, stir and cover for 20 minutes.

Makes 8 1-cup servings