White Chili

1 Anaheim chili

1 onion, peeled and halved

4 cups chicken broth

2 Tablespoons flour

2 cans cannelini beans, drained and rinsed

1 Tablespoon olive oil

8 garlic cloves, minces

1 Tablespoon cumin

3/4 teaspoon coriander

1 teaspoon oregano

3/4 pound pork

2 pounds chicken breasts, cooked, cut into bite sized pieces

3 cups corn

1 can garbanzo beans

1 cup half and half (or 1 cup cashew milk)

1/3 cup lime juice

2 teaspoons salt

1 medium avocado, sliced

Arrange pepper and onion on a foil lined baking sheet. Place pan under broiler and broil until pepper is charred on all sides.

Wrap peppers in foil for 15 minutes. Peel and place in blender with onion, flour, 1/2 cup broth and 1 can cannelini beans. Process until smooth.

Heat oil in large pot. Add garlic and saute 1 minute.

Stir in cumin, coriander and oregano.

Add pork and cook until browned.

Stir in onion mixture and remaining chicken broth. Bring to boil, reduce heat and simmer 20 minutes.

Add chicken and simmer 5 minutes.

Add remaining beans, corn and garbanzo beans. Cook 7 minutes.

Stir in half and half (or milk), salt and lime juice.

Serve with avocado and sour cream (if desired).