White Chicken Chili

3 pounds bone-in chicken breasts            1 Tablespoon cumin

1 Tablespoon oil                                       2 cans white navy beans

2 jalapeno chilies                                      3 cups chicken broth

3 poblano chilies, seeded                     juice from 2 limes

3 Anaheim chilies, seeded                        4 scallions

2 medium onions                                     6 cloves garlic

Season chicken with salt and pepper.  Lay on a foil lined baking sheet and bake until no longer pink.  (Mine took about 40 minutes.)  Allow to cool.

Chop jalapeno, removing seeds and ribs.  Cut remaining peppers in large pieces.  In food processor, combine the poblano chilies, the Anaheim chilies and onion.

Process until the consistency of chunky salsa.  Transfer mixture to pot.  Add garlic, cumin and ¼ teaspoon salt.  Cover and cook for 10 minutes.  Remove from heat.

Transfer 1 cup vegetable mixture to cuisinart and add 1 cup beans and 1 cup of broth.  Process until smooth.  Add vegetable bean mixture to pan along with 2 cups broth and chicken breasts.  Bring to a boil, reduce heat and simmer, covered for 20-40 minutes.  Stir in remaining beans and simmer chili for 10 minutes.  When cool, shred chicken.  Stir chicken, lime juice and scallions into chili.  Adjust seasoning with salt and pepper.