

Chicken Chili, Navy Bean, & Veggie Soup

This is a delicious, hearty bowl of soup packed with great sources of lean protein. This is an easy way to get your serving of beans and legumes. Beans have a low glycemic index, which means they have the unique ability to provide energy over a sustained period of time by being slowly released into your blood stream. This soup can be served with the following toppings: Greek yogurt, salsa, chopped green onions, or shredded cheese.

Prep: 25 minutes • Total: 1 hour 30 minutes (includes simmering)

Ingredients:

Boneless, skinless chicken breast	1 lb	450 g
Water	2 ½ cups	625 mL
Garlic	3 cloves	3 cloves
Green pepper	1 large	1 large
Red pepper	1 large	1 large
Jalapeno (optional)	1 each	1 each
Olive oil	1 Tbsp	15 mL
Lime juice	2 Tbsp	30 mL
Green chilis, chopped	4 oz	4 oz
Navy beans, rinsed & drained	30 oz	2 cans
Frozen corn	1 ½ cups	375 mL
Cumin	1 Tbsp	15 mL

Directions:

- 1. Simmer 1 pound skinless, boneless chicken breasts in 2.5 cups water. When done chop chicken and reserve broth.
- 2. Chop 3 cloves garlic and peppers.
- 3. Sauté vegetables in olive oil for approximately 5 minutes.
- 4. Add broth, fresh lime juice, corn, green chilis, navy beans, chopped chicken, jalapeno, and cumin.
- 5. Simmer one hour, then serve and enjoy!

Nutri Serving Size Servings Pe	(328g)		cts	
Amount Per Se	rving			
Calories 32	0 Cald	ories fror	n Fat 70	
% Daily Value*				
Total Fat 7g	I		11%	
Saturated	Fat 1.5g		8%	
Trans Fat	0g			
Cholesterol	l 55mg		18%	
Sodium 210)mg		9%	
Total Carbohydrate 36g 12%				
Dietary Fi	ber 11g		44%	
Sugars 3g	3			
Protein 29g				
Vitamin A 15	5% • '	Vitamin (C 90%	
Calcium 10%	6 •	Iron 20%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500				
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	

Adapted from: Kath Eats Real Food

Fat 9 • Carbohydrate 4 • Protein 4

Calories per gram:

Makes 6 servings (328 g / serving) • 1 serving = 1 bowl

Prepared By: Jennifer Broxterman, Registered Dietitian & Shannon Smith, BScH Foods & Nutrition student **NutritionRx • Email:** info@nutritionrx.ca • **Phone:** (519) 520-9549 • **Website:** www.nutritionrx.ca