

## Green Chili from Soup Cleanse Cookbook by Nicole Centendo

### Ingredients

3 tablespoons olive oil, divided  
1 small onion, diced  
2 large cloves garlic, minced, divided  
2 15 oz cans white beans, rinsed and drained  
1 quart water  
1 jalapeno pepper, seeded and chopped  
1 teaspoon white wine vinegar  
¼ cup chopped fresh dill  
¼ cup chopped fresh flat leaf parsley  
¼ cup chopped fresh cilantro  
¼ cup chopped fresh basil

### Instructions

1. In a medium pot over medium heat, warm 1 tablespoon of the oil. Cook the onion and half of the garlic, stirring frequently, for 5 minutes, or until the mixture is tender and translucent.
2. Stir in the beans and water. Increase the heat to high and bring to a boil. Reduce the heat to low and cook, uncovered, for 30 minutes, or until the water is reduced and the soup has thickened.
3. Meanwhile, in a food processor, puree the pepper, salt, vinegar, dill, parsley, cilantro, basil, the remaining garlic, and the remaining 2 tablespoons of oil.
4. Stir the herb mixture into the cooked beans just before serving.

Katie's Notes: Double the recipe if you want leftovers!