

The Best Vegan White "Chicken" Chili

Prep: 10 minutes • Cook: 20 minutes

A creamy, tomatillo-tinged white chili brimming with smoky cumin and poblano warmth, featuring tender soy curls in a velvety salsa verde and vegan cream base. Comforting yet bright, it invites generous toppings for a customizable bowl.

Ingredients

- 4 ounces soy curls (soaked and drained according to package directions)
- 2 tablespoons olive oil
- 1 teaspoon cumin
- 1/2 teaspoon smoked paprika
- to taste salt
- to taste black pepper
- 2 tablespoons olive oil
- 1/2 white onion (diced)
- 6 cloves garlic (chopped)
- 2 medium poblano peppers (seeds removed and diced)
- 2 teaspoons cumin
- 1 teaspoon smoked paprika
- 1 teaspoon chili powder
- 4 cups vegetable broth
- 1 cup vegan cream or milk (e.g., Country Crock Plant Cream)
- 1 (15 oz) can white beans (I used cannellini beans)
- 1/2 cup salsa verde
- 1 cup vegan cheese shreds (cheddar style)
- to taste salt
- to taste black pepper
- for topping cilantro
- for topping tortilla chips
- for topping vegan sour cream
- for topping salsa verde (extra)

Instructions

1. Soak and drain the soy curls according to package directions, then squeeze out as much excess liquid as possible.
2. Heat 2 tablespoons olive oil in a large non-stick pot over medium-high heat. Add soy curls, season with 1 teaspoon

cumin, 1/2 teaspoon smoked paprika, and a pinch of salt and pepper, and sauté until golden brown, about 10 minutes, lowering heat as needed.

3. Remove the soy curls from the pot and set aside.

4. Add 2 tablespoons olive oil to the same pot over medium-high heat. Add diced onion, chopped garlic, diced poblano peppers, 2 teaspoons cumin, 1 teaspoon smoked paprika, 1 teaspoon chili powder, and a pinch of salt and pepper; sauté until onion is translucent, 3–5 minutes.

5. Pour in vegetable broth, vegan cream or milk, white beans, and salsa verde; stir to combine.

6. Bring to a simmer, reduce heat to medium-low, and simmer for 5–10 minutes.

7. Stir in vegan cheddar-style cheese shreds until melted and incorporated; taste and adjust salt and pepper as needed.

8. Return the soy curls to the pot and warm through for 2–3 minutes.

9. Serve hot with desired toppings such as cilantro, tortilla chips, vegan sour cream, and extra salsa verde.

Tags: Vegan, Chili, One Pot, Comfort Food, Weeknight, Dairy Free
