



La Crescent paired with White Chili

La Crescent Wine Notes:

Light-bodied tart dry white with a traditional summer citrus fruit taste profile and a crisp refreshing bite. Pairs best with light, fresh flavors like salads, chicken and seafood, as well as light pasta dishes and risottos.

Pairing Recipe:

White Chili with Chicken

Ingredients:

- 1 to 1 1/2 pounds chicken breasts, cooked and cut into 1/2-inch cubes
- 1 cup chopped onion
- 1 tsp minced garlic
- 2 (15 oz) cans great northern beans, drained
- 2 (4 oz) cans diced green chiles, undrained
- 2 1/2 cups chicken broth
- 2 tablespoons snipped fresh cilantro
- 1/2 tsp salt
- 1/4 tsp cayenne pepper
- 1 cup sour cream
- 3/4 cup half and half
- Shredded Monterey Jack cheese
- Crushed tortilla chips

Instructions:

1. Sauté chicken until cooked. Cool and cube.
2. Heat one teaspoon olive oil in a Dutch oven.
3. Sauté garlic and onion over medium heat until onion is tender (4-5 minutes).
4. Add chicken broth, chicken, and the rest of the ingredients except sour cream, half and half, cheese, and chips.
5. Bring to a boil and simmer for 30 minutes.
6. Just before serving, add sour cream and half and half.
7. Heat through and serve with cheese and chips.

