

## Sweet Potato Chicken Chili Soup

1 tablespoon butter  
2 tablespoons olive oil  
1 large white onion, chopped  
1/2 medium red onion, chopped  
1 poblano pepper, seeded and chopped  
1 jalapeño pepper, seeded and chopped  
1 large sweet potato, peeled and chopped  
2 teaspoons ground cumin  
2 teaspoons chili powder  
2 teaspoons salt  
3 cloves garlic, minced  
1 (15-ounce) can navy beans, drained  
1 (12-ounce) bottle white ale beer  
4 cups shredded deli roasted chicken  
4 cups chicken broth  
Cilantro, roughly chopped

In a Dutch oven, melt butter with olive oil. Add onions, peppers, sweet potato, cumin, chili powder and salt and sauté until onion is translucent, about 8 minutes. Add the garlic and sauté for another 2 minutes. Add the beans and beer and cook until the liquid is reduced by half. Add the chicken and broth. Bring to a boil and then simmer about 30 minutes until thickened a little. Garnish with cilantro.