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.