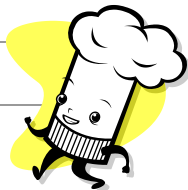


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## White Chili – Serves 8

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### **Ingredients:**

2 tbsp	Olive oil
2	Onions chopped
4	Cloves of garlic, minced
4	Cooked boneless chicken breast, half chopped
2	14.5 oz cans chicken broth
2	4oz cans canned green chile peppers chopped
2	Can great northern beans drained
2 tp	Ground cumin
2 tp	Dried oregano
1 ½ tp	Cayenne pepper (or more for your liking)
1 cup	Monterey Jack cheese
1	Can of cream of chicken soup

**Directions:**

Add chicken to a large pot with two tablespoons of hot oil. When chicken starts to cook use a knife and fork to shred the chicken. When cooked remove from the pot and use same pot to cook the other ingredients. Start with oil in the pot, add the onions and garlic, sauté for 10 minutes. Add the chicken , chicken broth, soup, green chili peppers, cumin, oregano, cayenne pepper , beans, and bring to a boil .

Reduce heat to low and simmer for 20 to 30 minutes. Pour into bowls and top with shredded cheese.