

## White Chili

2 TBS olive oil  
2 onions, chopped  
4 cloves garlic, minced  
4 cooked boneless chicken breast halves, chopped  
3 (14.5 oz.) cans chicken broth  
2 (4 oz.) cans green chile peppers, chopped  
2 tsp ground cumin  
2 tsp dried oregano  
1 ½ tsp cayenne pepper  
5 (14.5 oz.) cans great northern beans, undrained  
1 cup shredded Monterey Jack cheese

### Directions:

1. Heat the oil in a large pot over medium heat. Add the onions and garlic and sauté for 10 minutes or until onions are tender. Add the chicken, chicken broth, green chile peppers, cumin, oregano and cayenne pepper and bring to a boil.
2. Reduce heat to low and add the beans. Simmer for 20-30 minutes or until heated thoroughly. Pour into individual bowls and top with the cheese. Also can top with green onions, sour cream and crackers.

Sue Kerrigan 1/2012