



WHITE CHICKEN CHILI

Makes 4 servings

INGREDIENTS

- 2 teaspoons olive oil
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 4.5-ounce can chopped green chiles
- 1½ teaspoons ground cumin
- 1 teaspoon dried oregano
- ¼ teaspoon cayenne pepper
- 2 15-ounce cans Great Northern beans, drained and rinsed
- 4-6 cups low-sodium chicken broth
- 4 cups cooked rotisserie chicken, shredded
- 1 cup shredded Monterey Jack cheese

Heat the oil in a large saucepan over medium heat, add the onion and cook until soft and translucent, about 3 minutes. Add the garlic, chiles, cumin, oregano, and cayenne pepper and continue to saute for 1 more minute.

Add the beans, chicken broth, and chicken and cook over low heat for 1 hour. Season with salt and pepper, to taste.

Serve the chili in individual bowls topped with shredded cheese. Garnish with cilantro, salsa, chopped scallions, and/or guacamole, or have fresh warmed flour tortillas or whole grain tortilla chips on the side.