

White Chili

2 Tbsp olive oil
2 onions, chopped
4 cloves garlic, minced
4 cooked, boneless chicken breasts, chopped
3 (14.5 oz.) cans chicken broth
2 (4 ounce) cans canned green chili peppers, chopped
2 tsp ground cumin
2 tsp dried oregano
1-1/2 tsp cayenne pepper
5 (14.5 oz) cans great Northern beans, undrained
1 cup shredded Monterrey jack cheese

Heat oil in a large pot over medium heat. Add the onions and garlic and sauté 10 minutes or until onions are tender. Add the chicken, chicken broth, green peppers, cumin, oregano and cayenne pepper and bring to a boil.

Reduce heat to low and add the beans. Simmer for 20-30 minutes, or until warmed thoroughly. Pour into individual bowls and top with the cheese.