

White Chili I

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Serve with corn bread and salad If you cube the chicken ahead of time make corn bread muffins while preparing the chili and use a bagged salad mix from the produce department this is a very fast meal to put together

Ingredients

- - 1 tablespoon olive oil - 4 skinless
- boneless chicken breast halves - cubed - 1 onion
- chopped - 1 ¼ cups chicken broth - 1 (4 ounce) can diced green chiles - 1 teaspoon garlic powder - 1 teaspoon ground cumin - ½ teaspoon dried oregano - ½ teaspoon dried cilantro - ? teaspoon cayenne pepper - 1 (15 ounce) can cannellini beans
- drained and rinsed - 2 green onions
- chopped - 2 ounces shredded Monterey Jack cheese

Instructions

1. Heat oil in a large saucepan over medium-high heat. Cook chicken and onion in oil 4 to 5 minutes
2. or until onion is tender. Stir in the chicken broth
3. green chiles
4. garlic powder
5. cumin
6. oregano
7. cilantro
8. and cayenne pepper. Reduce heat
9. and simmer for 15 minutes. Stir in the beans
10. and simmer for 5 more minutes
11. or until chicken is no longer pink and juices run clear. Garnish with green onion and shredded cheese.