

Rae's White Chicken Chili

Ingredients:

1 tablespoon olive oil
1 medium onion, finely chopped
1 can (4oz) chopped green chilies, drained
3 tablespoons all-purpose flour
2 teaspoons ground cumin
2 cans (15.8 oz) Great Northern Beans or Navy Beans
1 can (14.5 oz) chicken broth
1 ½ cups finely chopped cooked chicken breast
Shredded Monterey Jack cheese (optional)
Sour cream (optional)
Salsa (optional)

In a large skillet, cook onions in oil for 4 minutes or until transparent. Add chilies, flour, cumin; cook and stir for 2 minutes. Add beans and chicken broth; bring to a boil. Reduce heat; simmer for 10 minutes or until thickened. Add chicken; cook until hot.

Garnish with cheese, sour cream and salsa, if desired. (6-7 servings)

Doubled the recipe for class using 2 large chicken breasts and 3 cans beans for each recipe.