

**CHILI BLANCO** (makes 5-6 servings)

*from the files of Bev Gaskins*

2 large boneless, skinless chicken breasts, diced  
1 TBS vegetable oil  
1½ cups chopped onions  
2 tsp chopped garlic  
1 (7oz) can diced green chilies  
2 tsp ground cumin  
½ tsp. dried oregano leaves  
2 (15 oz) cans white beans (rinsed and drained)  
1-cup chicken broth

1½ cups shredded Monterey Jack cheese  
½-cup sour cream  
Additional sour cream, sliced green onions, chopped tomatoes, cilantro

In a heavy pot, over medium heat, sauté chicken in 2 tsp oil for 5-6 minutes or until chicken is done. Remove chicken from pot. In the same pot, over medium high heat, sauté onions and garlic in remaining oil for 3 min. Add chilies, cumin and oregano; cook 3 minutes more. Add white beans, chicken broth and reserved chicken. Heat to a boil; reduce heat and simmer 10 min. Add cheese and sour cream; cook and stir until cheese melts. Serve topped with additional sour cream, green onions, cilantro and tomatoes. May need to add additional chicken broth for desired consistency.