

White Chicken Chili

2 t lemon pepper
4 t ground cumin
6 boneless skinless chicken breast halves
1 T olive oil
2 large cloves garlic, chopped fine
1 C chopped onion
2 4-oz cans chopped green chiles, undrained (milder version - 1/2 can green chiles)
1 T oregano
1 t white pepper
1 #10 can (48 oz) chicken broth
1 jar (48 oz) white, navy, or Great Northern beans, undrained
Tortilla chips
Monterey Jack cheese
Sour cream

t = teaspoon T = tablespoon C = cup

In a large soup kettle, combine 5 C of water with the lemon pepper and 2 t of the ground cumin. Bring to boil. Add chicken breast halves and return to boil,. Reduce the heat to low and simmer 20 to 30 minutes, or until the chicken is fork tender and the juices run clear.

Remove the chicken from the pan and cut into tiny pieces. Return the chicken back into the stock.

In a medium skillet combine 1 t of olive oil, onion, and garlic. Cook and stir over low heat 1 minute until tender. Add to the chicken and stock along with the chiles, remaining cumin, oregano, white pepper, and additional chicken broth. Bring to a boil.

Add beans and simmer until thoroughly heated, about 45 minutes. Thicken as needed by combining 1 C milk and 1/2 C corn starch.

To serve, ladle hot chili into individual bowls, sprinkle with cheese on top and garnish with a dab of sour cream. Place tortilla chips along side of bowl in the soup.