

White Chili, from the kitchen of Linda Ferguson

- ▣ 1 large onion, chopped (about 2 cups)
- ▣ 4 cloves garlic, minced
- ▣ 2 Tablespoons olive oil
- ▣ 2 Jalapeno peppers, minced (wear gloves) for mild peppers - cut out seeds and ribs. For hotter peppers - chop as is with seeds included.)
- ▣ 2 - 4 ounce cans chopped mild green chilies, drained
- ▣ 2 teaspoons powdered cumin
- ▣ 1 teaspoon dried oregano
- ▣ 1/4 teaspoon cayenne pepper
- ▣ 1 teaspoon salt
- ▣ 3 cups chicken broth (Swanson broth in a box is good to use)
- ▣ 2 cans cannellini beans, rinsed and drained (Cento or Progresso brands)
- ▣ 4 boneless, skinless chicken breasts, cubed (1/2 inch) (about 4 cups)
- ▣ 1/2 cup chopped fresh cilantro
- ▣ 1 cup shredded Monterey Jack Cheese

Bring a large pot of water to a boil and add whole chicken breasts. Cook until no longer pink inside (about 15 minutes). Remove from pot, drain and let cool. Then cut into 1/2 inch cubes. Sauté the onion and garlic in olive oil in a soup pot until tender. Add the jalapenos, chiles, cumin, oregano, cayenne pepper, and salt, and sauté another minute. Stir in chicken broth, beans, and chicken. Bring to a boil. Cover and simmer for 25 minutes. Sprinkle each serving with jack cheese and cilantro. Makes about 6 (1-1/3 cup servings).