

White Chicken Chili

2 lbs boneless chicken breasts
1 large onion, chopped
4 cloves garlic, chopped
4 (15 oz) Cans Northern Beans with liquid
1 (4.5 oz) Can Chopped Green Chilies
2 tsp Ground Cumin
1/2 tsp. Ground Cayenne Pepper
2 cans Chicken Broth
salt and pepper

Toppings

Grated Monterey Jack Cheese
Salsa
Sour Cream

Cover chicken in water and cook over medium heat for 20 min.
Drain and chop into bite size pieces. Set aside. Put small amount of oil into a large pot,
and cook onions and garlic until tender. Add chicken and all remaining ingredients except
toppings. Bring to a boil, reduce heat and simmer. Serve with toppings.