

# Jana's White Chili

Submitted by Jana Shipman (Dispatcher/Auxilliary)

- 1 lb boneless skinless chicken breasts (trimmed of any excess fat)
- 1 yellow onion (diced)
- 2 cloves garlic (minced)
- 24 oz. chicken broth (low sodium)
- 2 15oz cans great Northern beans drained and rinsed (I like to use one can of the Northern Beans and one can of Garbanzo Beans)
- 2 4oz cans diced green chiles(I do mild)
- 1 15oz can whole kernel corn (drained)
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp cumin
- 3/4 tsp oregano
- 1/2 tsp chili powder
- 4 oz reduced fat cream cheese (softened)
- 1/4 cup half and half

## TOPPINGS:

- sliced jalapenos
- sliced avocados
- dollop of sour cream
- minced fresh cilantro
- tortilla strips
- shredded Monterey jack or Mexican cheese

Cook chicken to shred. Set aside. Saute' onion, add garlic and seasonings. Cook another minute to allow seasonings to "bloom". Add remaining ingredients and simmer for 30 minutes to an hour. The longer the better and the next day is always the best. This can also be assembled for a crock pot.

This serves 4-6