

## White Chicken Chili

### Ingredients:

- 2 – 12.5 oz cans chunk chicken breast in water, drained
- 1 – 32 oz. carton reduced sodium chicken broth or chicken stock
- 2 – 15.5 oz. cans great northern beans, drained
- 16 oz. jar salsa (your preference of mild, medium, or hot)
- 8 oz. shredded Monterey Jack cheese
- 1 teaspoon chili powder
- ½ teaspoon cumin
- Optional: sour cream, additional shredded cheese, and/or cilantro to use as toppings

### Directions:

1. Add the chicken, broth, beans, and salsa to a medium saucepan and simmer on medium heat for 15 minutes (adjusting heat as needed).
2. Add cheese, chili powder and cumin and cook additional 5 minutes until cheese is fully melted.
3. Serve with optional sour cream, additional shredded cheese, and/or cilantro.

Note: There are several options for the chicken that you use in this recipe. Instead of using canned chicken, you could cook 2 lbs. of boneless, skinless chicken breasts. One method is to cut the raw chicken into small pieces and simmer in 1 cup of the broth in a saucepan on the stove top. Or you could bake them (either whole or cut into pieces) in the oven at 350°F. No matter how you cook them, be sure that the internal temperature reaches 165°F and that you thoroughly wash all surfaces that have come into contact with the raw chicken. Another option is using a rotisserie chicken (just be aware that these can be high in added sodium.) And this soup is a great way to use leftover chicken or turkey prepared for a previous meal.

Recipe from the Marrison Family Recipe Book, circa 1995

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