

## **CREAMY WHITE CHILI**

**1 Lb. Boneless chicken, cut in 1/2 inch cubes**  
**1 medium onion**  
**1 1/2 teaspoons garlic powder or minced garlic**  
**1 tablespoon vegetable oil**  
**2 cans (15 1/2 oz) great northern or cannellini beans, rinsed and drained**  
**1 can 14 1/2 oz chicken broth**  
**2 cans (4oz each) chopped green chilies**  
**1 teaspoon salt**  
**1 teaspoon ground cumin**  
**1 teaspoon dried oregano**  
**1/2 teaspoon pepper**  
**1/4 teaspoon cayenne pepper**  
**1 cup sour cream**  
**1/2 cup cream or half & half**

**In a large saucepan, sauté chicken, onion & garlic in oil until chicken is no longer pink.**

**Add beans, broth, chilies & seasonings. Bring to a boil.**

**Reduce heat; simmer, uncovered, for 30 minutes**

**Remove from heat; stir in sour cream & cream.**

**Serve immediately**