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Submitted By: Barb

White Chicken Chili

Ingredients:

1 large onion chopped (about 1 cup)
1 clove garlic finely chopped
1/4 cup margarine or butter
4 cups chicken breast, 1/2" cubes
3 cups chicken broth
2 tablespoons snipped cilantro or parsley
1 tablespoon dried basil leaves
2 teaspoons ground red chilies
1/4 teaspoon ground cloves
2 cans (16 oz. each) great northern beans
1 can white shoe peg corn, drained

Directions:

Saute onion and garlic in margarine over low heat, stirring until lightly browned. Stir in remaining ingredients. Heat to a boil. Reduce heat and simmer 1 hour. Stir occasionally. Serve topped with fresh chopped tomatoes, sour cream and tortilla chips.

Makes 6 servings (1 1/2 cups each)

