

## Scott's White Chicken Chili

Prep time: 30 minutes

Cook time: 30 minutes

Serves: 6-8 people

### Ingredients:

- 2      tbsp. olive oil
- 3      white onions, chopped
- 4      gloves of garlic, minced
- 2      whole roasted chickens, skin removed, boned, chopped or shredded
- 1      32oz. box chicken broth
- 2      4oz. Cans roasted green chilis, chopped
- 1      bottle of dry white wine
- 3      tsp. ground cumin
- 3      tsp. dried oregano
- 2      tsp. cayenne pepper
- 5      cans Great Northern White Beans, undrained
- 2      cups shredded Monterey Jack cheese
- 1      12oz. container sour cream
- 1      16oz. bag frozen mixed vegetables

1. Heat the oil in a large pot over medium heat.
2. Add onions and garlic and saute until translucent, about 10 minutes.
3. Add all other ingredients except for the beans, cheese, and sour cream and bring to a boil.
4. Reduce heat to low and then add the beans.
5. Simmer for 20-30 minutes to ensure beans are cooked through.
6. Just before serving, add the cheese and cook until it is melted and creamy.
7. Fill individual bowls and top with sour cream.

Notes: You can also simmer this chili for 2-4 hours as you would any other chili. Then add the cheese to melt before serving.

You can use four roasted bone-in chicken breasts instead of roasted chickens.

This recipe is also great to make pot pie with.