

White Chili

<http://userealbutter.com/2008/10/01/white-chicken-chili-recipe/>

1 lb. chicken breast, cubed
1 tbsp olive oil
1 large white onion, diced
4 cloves garlic, minced
3 stalks celery, diced
4 roasted hatch green chiles, skinned, deseeded and diced
(or 1 small can of green chiles with liquid)
3 cans Great Northern beans, drained
28 oz. chicken broth
salt and pepper to taste
2 tsps cumin
2 tsps oregano
1/4 tsp cayenne pepper

Heat the olive oil in a deep sauté pan. Sauté the onion, garlic, celery, and green chiles together. When onions and celery are soft, add the chicken and sauté for a few minutes. Pour in the beans and the broth. Bring the contents to boil and season to taste with salt and pepper and add the rest of the seasonings. Reduce to simmer and cook for 30 minutes until the liquid thickens to desired consistency. Serve with jack cheese and tortilla chips.