

Suzanne's Creamy White Chicken Chili

- 1 T olive oil
 - 1 lb boneless chicken breasts, cut into ½" cubes
 - 1 medium onion, chopped
 - 4 cloves garlic, minced
 - 1 green bell pepper, chopped
 - 2 cans (15 oz) white beans, rinsed & drained (cannelloni)
 - 1 can (14 oz) chicken broth
 - 8 oz can chopped green chiles
 - 1 t salt
 - 1 t ground cumin
 - 1 t ground oregano
 - ½ t pepper
 - ¼ t cayenne pepper
 - ¼ t chili powder
 - 1 c sour cream
 - ½ c heavy whipping cream (or half & half)
1. Heat oil in large saucepan, medium heat.
 2. Add chicken, onion, garlic, bell pepper – sauté until chicken no longer pink
 3. Add beans, broth, chilis, and seasonings. Bring to boil.
Reduce heat, and simmer uncovered 30 minutes.
 4. Remove from heat. Stir in sour cream and cream.