

White Chicken Chili



from Betty Herrington



Ingredients

- 3 lbs skinless chicken breast
- 2 tablespoons ground cumin
- 1 teaspoon ground oregano
- 2 tablespoons dried parsley
- 1 1/2 clove garlic cloves
- 1 medium onion, chopped
- 4 oz canned diced green
- 3 cans white beans (I like the Navy beans)
- 20oz (2 1/2 cups) chicken broth (use from boiling chicken)
- Monterey Jack cheese

Directions

Cook chicken breast, cut up and save broth.

Combine all ingredients (except cheese) in pot and cook about 30 minutes. Serve with Monterey Jack cheese on top.

Yield: about 11 cups

