

White Chicken Chili

written by The Recipe Exchange | April 14, 2016

Ingredients

2 lbs. dried Northern beans
1 Tbs dried oregano
2 tsp. ground cumin
1 1/2 tsp. seasoned salt
1/2 tsp. cayenne pepper
1 1/2 cups diced onion
1 Tbs vegetable oil
4 1/2 quarts chicken broth – low-fat okay
2 cloves garlic – minced
8 boned, skinned chicken breast halves – cubed
8 oz. can chopped green chilies – drained

Directions

Soak beans in a pot of water overnight. Combine oregano, cumin, seasoned salt, and cayenne pepper; set aside. In a Dutch oven, sauté onions in oil until tender. Stir half the seasoning mixture, beans, broth, and garlic into Dutch oven. Bring to a boil, reduce heat, and simmer for 2 hours. Coat chicken with remaining seasoning mixture. Bake chicken on a cookie sheet in 350 degree oven for 15 minutes.
Add chicken and chilies to pot and simmer for 1 1/2 – 2 hours.