

Spicy White Chili

From Debbie Gibbons-Neff and Better Home and Gardens

PREP: 30 min, COOK: 20 min.

- 2 cups chopped onions
- 2 cloves garlic, peeled and minced
- 2 Tbsp olive oil
- 1 4.5-oz can diced green chiles

Spice packet: I do not use so much chili powder (maybe 2 tsp), and put in some Old Bay.

- 3 tsp chili powder
- 1 tsp dried oregano, crushed
- 1/8 tsp cayenne pepper
- 3 15-oz cans white kidney beans, rinsed, drained
- 1 32-oz box chicken broth (reduced sodium)
- 1 can corn, drained or small bag frozen corn
- 5 cups cubed or shredded cooked turkey or chicken (rotisserie or other)

Fresh, chopped cilantro may be added

- 4 oz Monterey jack cheese, as garnish

Cook onions and garlic in hot oil over medium-high heat for 5 to 6 minutes, stirring often, until tender.

Stir in chilies and spices; cook 1 minute.

Mash one can of beans: add all beans and broth to pot.

Add corn.

Add cilantro, if using.

Bring to simmering.

Cook, covered, 10 minutes.

Serve with grated cheese.

Makes 8 to 10 servings.