

Anne Marie's White Chili

Ingredients:

- 1 large can chicken broth (49.5 oz)
- 4 chicken breasts
- 1.5 tsp lemon pepper
- 1.25 tsp cumin
- 2 tsp butter
- 2 15 oz. can Great Northern Beans (white beans)
- 3 cloves garlic
- 1 cup chopped onion
- 2 9 oz. pkgs frozen shoepeg corn (white corn)
- 2 4 oz. cans diced green chilies
- 2 T fresh lime juice

Directions:

1. Cook chicken in broth, cool and dice
2. Saute onion and garlic in butter
3. In a large pot add beans (undrained), corn, lime juice, and seasoning
4. Add chicken broth, chicken, garlic, onions, chilies.
5. Simmer 30 to 45 minutes
6. Serve in bowls with white corn chips and shredded cheese.

Serve with

Tortilla chips

Monterey Jack cheese
