

White Chicken Chili

2 lbs. chicken
1 T. olive oil
2 small onions, chopped
2 cloves garlic
2 t. cumin
1 t. dried oregano
6 c. chicken broth
1 can cannellini beans
1 can chopped mild green chilies
1 T. fresh cilantro, chopped
Salt and pepper to taste

In a stock pot, bring water to a boil and add chicken. Remove chicken when it is thoroughly cooked, let cool for a few minutes. With two forks, shred chicken breasts into bite-sized pieces. Set aside.

In a stock pot over medium-high heat, add olive oil, onions and garlic. Cook until onion is transparent, then add cumin and oregano. Stir until combined. Add chicken broth, beans, chilies and cilantro. Bring to a boil, reduce heat and cook for 10 minutes. Salt and pepper to taste.