

# White Bean Chicken Chili

By: *Chris Comotto*

## **Ingredients:**

1 ½ lb. boneless, skinless chicken breasts. Cut into small pieces  
2 cloves Shallots, minced small  
1 medium Onion, diced  
2 Tbl. Extra Virgin Olive Oil  
1 ½ tsp. Garlic Powder  
2 cans (15 ½ oz size) Northern White Beans (drained & rinsed)  
1 can (14 ½ oz size) Organic chicken broth  
2 cans (4 oz size) Diced Green Chilis  
½ cup water  
2 tsp. Cumin  
1 tsp. Oregano  
¼ tsp. Cayenne Pepper  
1 tsp. Sea Salt  
1 tsp. Pepper  
1 cup Sour Cream  
½ cup Whipping Cream

## **Directions:**

- Cut chicken into small pieces
- In large sauce pan, add olive oil, chicken, shallots, onions, and garlic powder. Sauté until chicken is no longer pink.
- Next, add beans, seasonings, green chilis, and chicken broth, bringing to a boil.
- Reduce heat to simmer for 30 minutes, uncovered.
- Remove from heat, adding sour cream and whipping cream. Stir to blend.
- Enjoy with good friends!