

## Super Bowl of White Chicken Chili *Score with this Crowd Pleaser!*

This Sunday is Super Bowl and we have the perfect football party food for you! This super-fabulous tasting White Chicken Chili can stand on its own, but teamed with bowls of tasty garnishes will make it the hit of the party! Whether you're topping your chili with green onion or cilantro to root on the Seattle Seahawks or tossing black beans and diced golden bell peppers on top of this super bowl of chili to cheer on the Pittsburgh Steelers, the super bowls of garnishes seem endless as you set out bowls of sour cream, salsas, hot peppers, shredded cheese, and tortilla strips! This Super Bowl spread is not only delicious, it's also quick and easy to make and well, most of all, fun! Plus it goes super with any cold drink – a super choice for a Super Bowl!

### White Chicken Chili

6	Skinned and boned Chicken breast halves, cut into bite size pieces
2 Cups	Sweet onions, chopped
2-3	Garlic cloves, minced
1 Tab.	Olive Oil
2½ Cups	Fat-free low sodium Chicken Broth
2	15 oz. cans of Cannellini or Great Northern Beans, rinsed and drained
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1	4 oz. can of chopped Green Chiles
1 Tsp.	Kosher Salt
1 Tsp.	Dried Oregano, crushed
1 ½ Tsp.	Ground Cumin
½ - 1 Tsp.	Chili Powder
½ Tsp.	Ground Red Pepper
½ Tsp.	Freshly Ground Black Pepper

Garnishes, if desired: Sour cream, shredded cheese, chopped cilantro, sliced green onions, salsa, or tortilla strips or try swirling in basil or cilantro or sun-dried tomato pesto

In a large heavy saucepan or Dutch oven over medium-high heat, sauté (in oil) chicken pieces and onion for 8-10 minutes or until chicken is thoroughly cooked and juices run clear. Stir in garlic, cooking just for a minute or two. Stir in broth and the remainder of the ingredients with the exception of the garnishes. Bring to a boil, cover, reduce heat, and simmer 20 minutes, stirring occasionally.

\*(You can add an additional ½ cup of broth or so to the two cans of beans to be mashed if utilizing a blender to mash the beans, creating a smoother puree of beans to add to the chili. This is how I usually prepare this.)

Serve in soup bowls with toppings of your choice. Makes 10 cups.

**Variations:** By adding additional chicken broth, you can make this chili a thinner consistency. You can also add an additional can of chopped green chiles, or add more vegetables to sauté with the onion, like ½ cup chopped celery or diced bell pepper or minced or shredded carrots.

Go Bengals --- Oh, right, that's next year!  
Still a Bengals fan!

*Jungle Jim's Margie Potts*