

White Chili

*When it's cold outside, be warm inside
with this nutritious and delicious winter recipe!
It came from the Hope Evangelical Church Cookbook and
our family has enjoyed it for almost 30 years!*

1 pound Great Northern Beans

6 cups chicken broth

2 teaspoons garlic powder

1 onion, chopped

1 tablespoon oil

2 4-oz cans chopped green chilies

1 ½ tablespoons oregano

2 teaspoons cumin (DO NOT LEAVE THIS OUT!)

4 cups diced cooked chicken breast

Place beans in large soup pot, cover over with water, and soak overnight.

Rinse and drain the beans. Combine with broth, garlic powder, and onions. Bring to a boil, reduce heat and simmer until beans are soft (about 2-3 hours). Stir frequently and add more broth or water, if needed.

Add remaining ingredients and simmer another 45-60 minutes.

Serve topped with grated Cheddar or Monterey Jack cheese, sour cream, chopped scallions or green onions, and crushed tortilla chips.



[YouTube.com/CrossMyHeartMinistry](https://www.youtube.com/CrossMyHeartMinistry)