

White Christmas Chili

4 chicken breasts, cut into small pieces
1 tsp. garlic
1 med. onion, chopped
1 can (4 oz.) jalapeno peppers, chopped
½ c. sweet red pepper, chopped (optional)
2 cans white beans (Great Northern, garbanzo or cannellini) drained and rinsed
2 cans chicken broth (or 3 cups water and bouillon cubes)
¾ tsp. oregano
⅛ tsp. pepper
1 tsp. cumin

1. Cook chicken breast until meat turn white.
2. Add garlic, onion and peppers; cook until onion is tender.
3. Add rest of ingredients. Simmer. Serve with a dollop of sour cream and shredded Jack cheese on top.

Makes 8 servings.