

INGREDIENTS FOR 8 SERVINGS

1 ½ Pounds Skinless Chicken Breast,
Cubed

1 Medium Onion, Chopped

1 ½ Teaspoon Garlic Powder

1 Tablespoon Vegetable Oil

2 Cans Great Northern White Beans

1 Can Chicken Broth

2 Cans Chopped Green Chilies

1 Teaspoon Salt

1 Teaspoon Ground Cumin

1 Teaspoon Dried Oregano

½ Teaspoon Pepper

¼ Teaspoon Cayenne Pepper

½ Cup Whipping Cream

1 Cup Sour Cream



PREPARATION

In a large sauce pan, sauté the chicken and garlic powder in oil until the chicken is done. Add the beans, broth, chilies and seasonings. Bring to a boil. Reduce heat; simmer uncovered for 30 minutes.

Remove from heat; stir in the sour cream and cream. Serve immediately.