

White Molly Chili – Marty Aaron

4 (15 ounce) cans great northern beans – do not drain
2 lbs boneless skinless chicken breasts
1 tablespoon olive oil
1 large onion, chopped
4 garlic cloves, minced
2 teaspoons ground cumin
1/4 teaspoon cayenne pepper
1 teaspoon ground oregano
2 (4 ounce) cans chopped green chilies (mild)
4 cups chicken broth
8 ounces Monterey or pepper jack cheese, grated

Directions:

1. In a large soup or stock pot sauté onion in olive oil until translucent.
2. Add garlic, chilies, cumin, cayenne pepper, and oregano. Sauté for 2-3 minutes.
3. Add chicken stock and chicken breasts. Cook until chicken is tender, approximately 15-20 minutes. Remove chicken from the pot and shred chicken with fork.
4. Return chicken to pot and add the great northern beans and cheese. Simmer until cheese is melted, stirring occasionally.
5. Serve with garnishes of sour cream and chopped jalapeno peppers.
6. Enjoy!