

White Chicken Chili

3 or 4 boneless skinless chicken breast
3 16-oz cans Great Northern Beans
3 cups water [saved from when cooking chicken]
1 large onion chopped, or 2 tbsp onion flakes
1 tsp baking soda
1/4 tsp black pepper
5 cloves of garlic chopped , or 2 tsp garlic powder
1 tablespoon olive oil
3 tsp. oregano
3 tsp cumin
4 or 5 cubes chicken boullion

Boil chicken for about 20 minutes then save 3 cups of that water to use for chili. Set chicken aside to cool and mix next 10 ingredients together. Simmer together over medium heat for 1 hour. Stir occasionally.

After one hour, shred chicken and add back in, **then add:**

1 cup grated Monterey Jack cheese
1 cup Sour Cream

Stir until well blended and cheese has melted, cook additional 10 minutes then you're ready to serve.