

White Chicken Chili



3 tablespoons olive oil
1 medium onion, finely chopped
1 can (4-ounces) chopped green chilies, drained
3 tablespoons all-purpose flour
2 teaspoons ground cumin
2 cans (16 ounces) BUSH'S BEST Great Northern Beans
1 can (14.5 ounces) chicken broth
1 ½ cups finely chopped cooked chicken breast
Shredded Monterey Jack cheese (optional)
Sour cream (optional)
Salsa (optional)

In large skillet, cook onion in oil for 4 minutes or until transparent. Add chilies, flour and cumin; cook and stir for 2 minutes. Add beans and chicken broth; bring to a boil. Reduce heat; simmer for 10 minutes or until thickened. Add chicken; cook until hot.

Garnish with cheese, sour cream and salsa, if desired.

[Print](#)

[Close](#)