



Connie and Traci at Traci's wedding

White Chili

Connie Horany

- | | |
|---------------------------------|--------------------------------|
| 2 Tbsp. olive oil | ½ tsp. oregano |
| 1 medium onion, minced | ½ tsp. cumin |
| 3 cloves garlic, minced | ¼ cup chopped cilantro |
| 2 (10 oz.) cans Ro-Tel | 2 (10 oz.) cans Great Northern |
| 6 tomatillos, chopped | beans (white) |
| 2 cups chicken broth (1 more if | 1 Tbsp. fresh lime juice |
| want soupy) | Salt and pepper to taste |
| 1 (7 oz.) can chopped green | Sour cream |
| chiles | Shredded Monterey Jack |
| 2 cups chopped cooked | cheese |
| chicken | Tortilla chips |

Heat olive oil in large pot over medium heat. Add onions and sauté 3 to 5 minutes until soft. Add garlic and cook 1 to 2 minutes. Do not brown. Add Ro-Tel and tomatillos, and cook until tender. Add broth, green chiles, chicken, oregano, and cumin. Add rest of ingredients. Cook until heated completely. Top with sour cream, cheese, and tortilla chips.