

## 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.

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