

WHITE LIGHTNING CHICKEN CHILI

4 boneless skinless chicken breasts, cubed
2 cans great northern beans, rinsed
1 whole white onion, diced
1 cup frozen white corn
1 yellow bell pepper, diced
1 ½ cups fresh mushrooms, sliced
1 bulb fresh garlic, minced
6 habanera peppers
½ cup white wine
1 can chicken broth
2 tsp. cumin powder
1 tsp. coriander powder
1 tbsp. ground white pepper
3 tbsp. olive oil
1 lime, squeezed for juice
½ cup sour cream
½ cup shredded pepper jack cheese

Heat olive oil in large sauté pan to medium-high heat, and add garlic, onions, and chicken. Sauté for 10-15 minutes or until chicken is no longer pink.

In a large Dutch oven add chicken broth, cumin, coriander, ground white pepper, lime juice, habanera peppers (if mild chili is preferred, use fewer hot peppers, as desired - the quantity given is very hot!), and bring to a boil. Reduce heat to medium, cover with lid, and let simmer for 10-15 minutes. Add the chicken, garlic, and onion mixture, plus the corn, beans, yellow bell pepper, mushrooms, and white wine.

Cover and let simmer for approximately 30-35 minutes.

When finished, remove from heat and stir in the sour cream. Garnish with the shredded pepper jack cheese, and serve with crusty garlic bread