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# White Bean Chicken Chili

**From the Kitchen of:** Elaine Rumler

**Servings:** 6

**Prep Time:** 30 minutes **Bake Time:** 30 minutes **Bake Temp:** Simmer

**Ingredients:**

* 3 Tbls. olive oil
* 1 can chopped green chilies
* 2 tsp. cumin
* 1 can chicken broth
* 1 clove garlic minced
* 2 Tbls. lime juice
* 1 med onion finely chopped
* 3 Tbls. flour
* 2 cans Great Northern beans undrained
* 1 ½ cups finely chopped cooked chicken

Cook onion in oil 4 minutes. Add chilies, flour and cumin. Cook and stir for 2 minutes. Add beans and chicken broth. Bring to boil then reduce hear, simmer for 10 minutes or til thickened. Add chicken with lime juice on it and cook til hot. Garnish with shredded Jack cheese, maybe sour cream dollop and/or salsa if desired.