

White Chili

4 cups water
4 chicken breast (boneless/skinless)
1 tbs. lemon pepper
2 - 4 oz. cans diced green chilies
1 tbs. cumin seed
1 tbs. ground cumin
1 cup white onion, chopped
3 tbs. lime juice
1 minced clove garlic
2 cans Great North White beans (undrained)
1 tsp. olive oil
1 can White Hominy (drained)
1 can Shupeg corn (drained)

Place water, chicken breast, lemon pepper and cumin seed in pot. Bring to boil, approximately 20 minutes cooking time. Shred cooked chicken and place back in pot.

In frying pan cook onion and garlic in olive oil until transparent. Add garlic and onions to shredded chicken and broth. Add Shupeg corn, green chilies, ground cumin, lime juice, Great Northern beans and Hominy.

NOTE: Great Northern beans should be added no more than 40 minutes before serving.

Shred cheese, break up tortilla chips. Layer bottom of individual serving bowls with tortilla chips. Add chili. Top with cheese, salsa and sour cream.

Serves 4 - 6