

White Chicken Chili

3-5 lbs. diced chicken
6 cups water with chicken base for flavor
#10 can Northern Beans; drain and rinse
#10 can Diced Tomatoes
1 can Rotel
4 diced Green Peppers
3 medium Onions diced
2 tsp. Cumin
1-2 Tblsp. Oregano (taste if need more)
1-2 Tblsp. Granulated Garlic (taste if need more)
2 Tblsp. Chili Powder (taste if need more)
Cilantro to taste

Add all ingredients together and cook until tender then put in crock pot. The longer you cook it the better it is.
Makes 3-4 gallons

Our White Chicken Chili was made for the 2011 Chili Cook Off by Dietary Employee Joan Arntz with assistance from our Dietary Department Staff.