

## White Chicken Chili

- 4 cloves garlic, minced
- 1 tablespoon olive oil
- 1 1/2 cups chopped green onions
- 1 (4-ounce) can chopped green chilies
- 2 teaspoons Mexican oregano
- 2 teaspoons cumin
- 1/2 teaspoon ground red pepper
- 2 (15-ounce) cans navy beans or great northern beans
- 2 (10 3/4-ounce) cans cream of chicken soup
- 1 (14 1/2-ounce) can chicken broth
- 1 cup water
- 2 cups chopped, cooked chicken breasts
- 1 tablespoon fresh, chopped cilantro
- 2 cups grated Monterey Jack cheese

In Dutch oven, sauté garlic in olive oil. Add onions and sauté until translucent. Add green chilies, oregano, cumin, ground red pepper, navy beans, chicken soup, chicken broth, water, cooked chicken and red pepper. Heat until thoroughly hot. Five minutes before serving, add cilantro and cheese.