

Cara's White Chili Chicken



32 oz chicken stock
2 tsp ground cumin
2 cloves garlic minced
16 oz jar salsa of choice
2-3 cans cannelloni beans (white beans) left un-drained
5 cups cooked chicken, chopped or shredded into bite size chunks
Black pepper to taste
8 oz pepper jack cheese – grated
Optional: sour cream

Combine stock, cumin, garlic and salsa in pot. Heat thoroughly on medium high. Add chicken, beans and cheese. Once cheese is melted – serve! I like a dallop of sour cream.

Can be cooked in crockpot- add cheese last before serving.

I puree the salsa, some say to not scare off kids, but really, it is because I do not like tomatoes and cannot eat the chunks.

This is great with Paul's Cornbread. Recipe found at <http://www.ktparkslaw.com/library/recipes/>