

## White Chicken Chili

6	ea	Chicken Breasts (Boneless, Skinless)
1	can	Chicken Broth (14½ oz)
2	can	White Beans (15 oz)
1	can	Hominy (15 oz)
1	can	Diced Green Chiles (4 oz)
3	T	Lime Juice (Fresh)
1	lg	Onion (Chopped)
2	clv	Garlic (Finely Chopped)
1	T	Celantro (Fresh)
½	t	Salt
1	t	Cumin (Ground), Oregano (Dried)



Sue Hill

Circa 2014

1. Cutup Chicken into chunks.
2. Combine in Crock Pot: Chicken, Onions, Chicken Broth, Garlic, Cumin, Oregano, Chiles, Salt.
3. Cook **5** hours on **LOW**.
4. Add Beans, Hominy, Lime Juice, Cilantro.
5. Cook **1** additional hour on **LOW**.

*Serve with Crackers or Crusty Bread*

