

Southwest White Chicken Chili

Description

Ingredients

- 1 tbsp vegetable oil
- 4 skinless, boneless chicken breast halves, cut into 1-inch pieces
- 4 tsp chili powder
- 2 tsp ground cumin
- 1 large onion, chopped
- 1 medium green bell pepper, chopped
- 1 can (10-3/4 oz) Campbell's Condensed Cream of Chicken Soup
- 3/4 cup water
- 1 1/2 cups frozen whole kernel corn
- 2 cans (15 oz) Cannellini beans, drained and rinsed
- 2 tbsps shredded cheddar cheese

Instructions

1. Heat oil in 4-quart saucepan over medium-high heat. Add chicken, chili powder, cumin, onion and pepper and cook until chicken is cooked through and vegetables are tender, stirring often.
2. Stir soup, water, corn and beans in saucepan and heat to a boil. Reduce heat to low. Cover and cook 5 minutes, stirring occasionally. Sprinkle with cheese.

Notes

Summary

Yield: 6

Source: Parade Magazine, Jan 9, 2011

Prep Time: 30 minutes

Category: Chili

Cuisine: Southwestern