
White Chicken Chili

Ethel Vander Weide

Nettles Island Cooking in Paradise - 2014

1 to 2 pounds cooked chicken, cut into pieces
1 jar (16 ounces) hot or mild salsa
1 small can jalapeno peppers (hot or mild), chopped
1 jar (48 Ounce) great northern beans
8 ounces shredded cheese (your choice)
tortilla chips
cheese (for garnish)

Combine the chicken, salsa, jalapeno peppers, beans and shredded cheese.

Cook on LOW heat for two to three hours. Add water if the chili becomes too thick.

Serve with tortilla chips and cheese.

Sprinkle additional cheese if desired.

Soups, Chili, Stew

Per Serving (excluding unknown items): 863 Calories; 8g Fat (8.7% calories from fat); 83g Protein; 114g Carbohydrate; 37g Dietary Fiber; 119mg Cholesterol; 133mg Sodium. Exchanges: 7 1/2 Grain(Starch); 8 1/2 Lean Meat.