

White Chicken Chili

1 white or sweet onion, diced
½ red, orange, green or yellow peppers, diced
6 cloves garlic, peeled, diced small

Sauté vegetables in margarine or butter in stock pot on low heat.

2 oz. chicken bouillon (I use low sodium chicken broth and use a decent amount)

Add:

- 3 blocks of cream cheese (you can use low fat or 1 block less)
- 2 cans Rotel tomatoes do not drain (mild or hot)
- 1 can corn, do not drain (I use frozen white corn, or you can use 1 can of corn and 1 can of creamed corn)
- 1 can black beans, rinsed and drained
- 1 can chicken, do not drain (I have never used the canned chicken)
- 1 chicken breast, diced, (I use two chicken breasts, but you can use a rotisserie chicken)
- 2 T. Cumin
- ½ cup cilantro (sometimes I don't add this)
- ½ cup milk (I use more than this, sometimes even half and half, but not necessary)

Cook on low heat stirring often as cheese melts. Reduce to low heat and cook for at least 20 minutes. Pour into crockpot to hold on warm. Add more milk as needed.