



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### WHITE CHICKEN CHILI

4 boneless skinless chicken breasts	1 teaspoon chili powder
2 cups low sodium chicken broth	½ teaspoon onion powder
1 can white kidney beans (19 ounces), drained and rinsed	½ teaspoon salt
1 can corn (12 ounces), drained	4 ounces cream cheese, room temperature
1 can green chilis (4.3 ounces)	1 tablespoon corn starch
1 teaspoon Tabasco Green Sauce	1 tablespoon water

1. Add chicken breasts and chicken broth to a 3-4 quart dutch oven or soup pot. Bring to a boil over medium high heat, then reduce to medium low, cover and simmer for 15 minutes or until cooked through and tender.
2. Remove chicken breasts from pot and shred with two forks on a large cutting board. Place shredded chicken back in the pot with the chicken broth.
3. Add beans, corn, green chilis, Tabasco sauce, chili powder, onion powder, salt and stir.
4. Cut cream cheese into cubes and stir into pot. Cover and simmer over medium heat for 10 minutes.
5. Stir to melt the cream cheese. If desired, stir together corn starch and water and add to chili to thicken further.
6. Serve with additional Tabasco sauce, chips, avocado, lime wedges, salsa, cheese, jalapenos – whatever your favorite toppings are!

Makes 4 servings.

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