

Bill's white chicken chile

½ of a 4" jalapeno pepper

One large yellow onion

½ stick butter

2 garlic cloves

3 to 3-1/2 cups low sodium chicken broth

1 tsp dried Oregano

½ tsp cumin powder

¼ tsp salt

½ tsp ground pepper

2 12.5 oz. Kirkland canned chunk chicken breast

2 15 oz. canned white beans

20 shakes red pepper flakes

1 cup frozen corn

1 to 1-1/2 cups Pinot Grigio white wine (inexpensive is fine)

1 cup shredded mozzarella cheese

¾ cups sour cream

Use a food processor to get the onion very finely chopped

Brown the garlic and onion and pepper with butter in a sauce pan

Transfer the onion mixture to a crock pot set to high

Add the chicken broth and all other ingredients except the two cheeses

When ready to serve, pull of ¾ cup or so of the broth and set aside

Stir in the mozzarella cheese into the crock pot until melted

Mix the ¾ cup broth with the sour cream slowly to prevent curdling and then add to the crock pot

Get the chili to serving temperature and serve