

# White Chicken Chili

- 1 ONION (CHOPPED)
- 4 CUPS WATER
- 2 TBSP. CHICKEN BOULLION GRANULES
- 1-10 OZ. CAN ROTEL WITH MILD CHILIES
- 2-16 OZ. CANS NAVY BEANS
- 1 TBSP. & 1/2 TSP. GROUND CUMIN
- 1 TSP. OREGANO
- 1 TSP. BADIA ROASTED GARLIC POWDER  
OR 1 FRESH GARLIC CLOVE PRESSED
- 1 ROTISSERIE CHICKEN (REMOVE MEAT  
AND CHOP)
- 1-8 OZ. BLOCK PEPPER JACK CHEESE

Combine the above ingredients (except cheese) in a medium saucepan and cook on medium heat for 20 minutes. Add grated pepper jack cheese and serve with Frito scoops.

Can be used as a bean dip if you reduce broth to 2 cups, heat until boiling and continue cooking until most of broth has gone out, add cheese and serve hot.