

White Chicken Chili

2 cups	Chicken broth
2 cups	Onion, chopped
4 TBSP	Flour, all-purpose
4 tsp	Chili powder
2 tsp	Ground cumin
1 tsp	Salt
1 tsp	Hot sauce (Tabasco)
¼ tsp	Black pepper, ground
2 lbs	Boneless chicken breast, cut in bite-size pieces
6 (15.5-oz) cans	Cannelloni beans, rinsed and drained
2 (4.5-oz) cans	Green chilies, chopped
4 tsp	Garlic, minced

1. Combine above ingredients in an electric slow cooker. Cover and cook on HIGH 1 hour; reduce heat to LOW, and cook 4 hours.

2 (15.5-oz) cans	Whole-kernel corn, drained (optional)
12 TBSP	Mexican blend pre-shredded cheese
12 TBSP	Sour cream, reduced-fat (optional)
4 TBSP	Cilantro

2. Ladle 1 cup chili into each bowl, top with, 1 TBSP cheese, and 1 tsp cilantro. Add ¼ cup whole-kernel corn and 1 TBSP sour cream, if desired. Garnish with tortilla chips, if desired.