

## WHITE LIGHTNING CHICKEN CHILI

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4 boneless skinless chicken breasts, cubed  
2 cans great northern beans, rinsed  
1 whole white onion, diced  
1 cup frozen white corn  
1 yellow bell pepper, diced  
1 1/2 cups fresh mushrooms, sliced  
1 bulb fresh garlic, minced  
6 habanero peppers  
1/2 cup white wine  
1 (15 oz.) can chicken broth  
2 tsp. cumin powder  
1 tsp. coriander powder  
1 tbsp. ground white pepper  
3 tbsp. olive oil  
1 lime, squeezed for juice  
1/2 cup dairy sour cream  
1/2 cup shredded pepper jack cheese

Heat olive oil in large sauté pan to medium-high heat, and add garlic, onions, and chicken. Sauté for 10-15 minutes or until chicken is no longer pink.

In a large Dutch oven add chicken broth, cumin, coriander, ground white pepper, lime juice, habanero peppers (if mild chili is preferred, use fewer hot peppers, as desired - the quantity given is very hot!), and bring to a boil. Reduce heat to medium, cover with lid, and let simmer for 10-15 minutes. Add the chicken, garlic, and onion mixture, plus the corn, beans, yellow bell pepper, mushrooms, and white wine.

Cover and let simmer for approximately 30-35 minutes.

When finished, remove from heat and stir in the sour cream. Garnish with the shredded pepper jack cheese, and serve with crusty garlic bread

Submitted by: Angie Miller