



White Chili

chicken, cut up into small chunks
1 chopped onion
4 Cups chicken broth
2 cups water
2 cubes Knorr vegetarian vegetable bouillon
2 cloves of garlic, chopped finely
1 (4 ounce) can green chili peppers, chopped
2 teaspoons ground cumin
1 teaspoons dried oregano
4) 15 oz cans of Great Northern beans, drained
Garnish
Tortilla strips or broken chips
non-dairy sourcream

Heat the oil in a large pot over medium heat. Add the onions and garlic and sauté until onions are tender. Add the chicken if uncooked and brown. Combine ingredients in Crockpot Let cook on low (approx. 5-10 hours, depending on your schedule)
Pour into individual bowls.

Can Garnish with corn tortilla chips and non-dairy sourcream

<http://www.lincolntent.com/GFCF-Soup.html>