

White Chicken Chili



Ingredients:

1 Med yellow onion, chopped	1 ½ lbs of boneless, skinless chicken breasts, ½” cubed
2 Tbsp olive oil	
1 pkg White or Baby Bella Mushrooms, sliced	2 cans of White Northern Beans, undrained
1 pkg of McCormick White Chicken Chili Mix	1 can of Lite Beer
Optional Toppings: Chopped Cilantro, Sour Cream, Shredded Cheese, Chopped Avacado	

Directions:

In large skillet with high sides, heat 1 Tbsp. olive oil and cook cubed chicken until done. While that is cooking, heat remaining oil in separate skillet and sauté onions for 3-4 minutes and then add sliced mushrooms. Cover mushrooms and onions with a lid to accelerate the extraction of moisture from mushrooms. Sprinkle mushrooms and onions with ¼ tsp black pepper and ¼ tsp Thyme, if desired. Combine mushrooms and onions into skillet with cooked chicken, and add package of McCormick Mix and stir in can of beer. Let simmer to thicken sauce for 3-5 minutes, and add cans of beans. Simmer 5-10 more minutes. Serve with optional toppings, a cold beer, or glass of Sauvignon Blanc. Enjoy!

Makes 6-8 servings