

## **Melissa May's White Chicken Chili**

Season chicken with salt and pepper.  
Put chicken in a Dutch oven or a pot and add the broth.  
Bring to a boil and cook for 15 minutes.

### **While the chicken is boiling...**

Mince garlic  
Chop onion into small pieces.  
Dice Chili and SAVE the juice from the container.  
Add 1 tablespoon of olive oil to a skillet and add onion and diced chilies (and juice)  
Sprinkle with salt and pepper.  
Cook until clear then add minced garlic for 1 minutes.  
Add beans and spice mixture and turn heat down to low.

Take your chicken out of the pot, and shred it.  
Pour the remaining stock into a separate bowl.

Add onion and bean mixture to the pot that the chicken was in.  
Add shredded chicken back to the pot and add 1 cup of the stock that you had placed in the bowl (2 cups if you have 4 servings).  
Squeeze lime juice from ½ of the lime (use the whole lime if you have 4 servings)  
Cook on low.

Cut the corn kernels off the cobb.  
Add 1 Tablespoon butter to the skillet, that you used for the onions, and cook the kernels in it.  
Sprinkle with salt and pepper.  
Cook for 5 minutes.  
Add corn to pot and cook for 10 minutes on low.

### **Plate**

Put some chili in a bowl. Top it with shredded Monterey Jack cheese. You crunch up your tortilla shell and add it to your bowl or just dip the shell. Enjoy!!