

Melissa May's White Chicken Chili and Green Salad

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

You will use half of the green onions for this chili and half for the lettuce wraps. Thinly slice the white ends of the green onions.

Dice Chili roasted green chili.

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.

*Spice mixture ingredients: cumin, lemon pepper, salt

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.

Add 1 Tablespoon butter to the skillet that you used for the onions, and add the corn kernels to the skillet. Sprinkle with a little 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.

Add some greens to a plate and dress it with the avocado vinaigrette.