

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 2 cups of water (4 cups of water for 4 serving meal kits).

Add the chicken stock (it is in the tiny black container).
Bring to a boil and cook for 15 minutes.

While the chicken is boiling...

Mince garlic

Dice the yellow onion

Dice the green roasted green chilies

Add 1 tablespoon of olive oil to a skillet and add onion and diced chilies.

Sprinkle with salt and pepper.

Cook until clear then add minced garlic for 1 minutes.

Add beans and corn

Add the spice mixture

*Spice mixture ingredients: cumin, lemon pepper, salt

Take your chicken out of the pot, and shred it.

Leave the liquid in the pot.

Add onion, bean, and corn mixture to the pot that the chicken was in.

Add shredded chicken back to the pot.

Squeeze lime juice from the lime (2 limes if you have 4 servings) into the pot.

Cook on low for 15 minutes

Tortillas:

While the chili is simmering for 15 minutes, you can heat your tortillas. I like to add a little oil to a skillet and fry them on each side for about a minute. You can also heat them in your oven.

Plate

Put some chili in a bowl. Top it with shredded Monterey Jack cheese. You can crumble the tortillas on top, or just eat them on the side. Enjoy!