

### **White Alfredo Chili**

- 2 pounds ground chicken breasts
- 2 onions, finally diced
- 2 cans white navy beans
- 2 cans cream of chicken soup
- 1 can condensed milk
- 1 brick cream cheese
- 2 small cans chopped green chilies
- 1 can green enchilada sauce
- 1 can cream corn
- ½ cup sour cream
- 1 Tbsp white pepper
- 2 tsp. ground cumin
- 2 Tbsp. green Cholula sauce
- 2 tsp. garlic salt
- 2 tsp. lemon pepper
- 1 Tbsp. minced garlicks

Brown the ground chicken with the chopped onion until the onions are tender and the meat is gently browned. Add the cans of ingredients and stir into the mixture until blended. Add the remaining ingredients. I cook this in a slow cooker for 4 hours on high or 6 hours on low.

Serve with grated pepper jack cheese or white cheddar cheese, sour cream, Tamed Jalapenos, and crumbled white tortilla chips.

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