

# Southwest White Chicken Chili by Lynn's Recipes

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Click on the picture above to watch my video demonstration of this recipe.

This is a very healthy, quick and easy recipe from Campbell's Soup. Good for a cold winter night!

## Ingredients:

- 1 tbsp. vegetable oil
- 4 skinless, boneless chicken breast halves, cut into cubes
- 4 tsp. chili powder
- 1 tsp. ground cumin
- 1 large onion, chopped
- 1 medium green pepper, chopped (about  $\frac{3}{4}$  cup)
- 1 can Campbell's Condensed Cream of Chicken Soup
- $\frac{3}{4}$  cup water
- 2 cans (about 15 oz. each) white kidney beans (cannellini), rinsed and drained
- 2 tbsp. shredded Cheddar cheese

Heat oil in a soup pot over medium-high heat. Add chicken, chili powder, cumin, onion and pepper and cook until chicken is cooked through and vegetables are tender, stirring often.

Stir soup, water, corn and beans in soup pot and heat to a boil. Reduce heat to low. Cover and cook for 5 minutes, stirring occasionally. Sprinkle with cheese.

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