

White Chicken Chili

INGREDIENTS

- 2, 15.5 oz cans great northern beans, drained and rinsed
- 1, 15oz can corn, drained and rinsed
- 1, 12.5oz can chicken, drained
- 1, 10oz can green enchilada sauce
- 1, 10.5oz can reduced fat cream of chicken soup
- 1 - 2 cups of water
- 1, 7oz can salsa verde, optional
- 1-2 chicken bouillon cubes, optional

8 SERVINGS

35 MINUTES



Adapted from:
[@DollarTreeDinners](#)



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PROCEDURE

1. In a large saucepan, add beans, corn, chicken, green enchilada sauce, cream of chicken soup, salsa verde (if using, and chicken bouillon (if using).
2. Add 1-2 cups of water, based on desired consistency.
3. Bring the mixture to a boil. Reduce the heat, cover, and let it simmer for 20-25 minutes, stirring occasionally.

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