

Please be advised that not all of the recipes are appropriate for all people.  
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

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## White Chicken Chili

### Ingredients:

- 2 tablespoon olive oil
- 2 medium onions, chopped
- 4 cloves garlic, minced
- 2 (4 oz) cans green chilis, chopped
- 2 teaspoons ground cumin
- 1/2 teaspoon cayenne pepper
- 2 teaspoons oregano
- 2 (32 oz) boxes gluten-free chicken stock
- 3 or 4 (12.5 oz) cans White Chicken chunk meat (I use 4, but it's really meaty)
- 1/4 cup coconut cream\*

### Directions:

- Sauté onions and garlic in the olive oil in a large pot over medium heat until onions are transparent, about 10 minutes
- Stir in chilis, cumin, cayenne pepper, and oregano, sauté 2 more minutes
- Add chicken stock. Bring to a slow boil, reduce heat to simmer, cover and cook 30 minutes.
- Stir in chicken. Be sure to break apart large chunks. Simmer another 30 minutes.
- Add coconut cream. Stir until melted.
- Serve topped with avocado chunks. Yum!