



Creany White Chicken Chili

1-11/2 lbs boneless skinless chicken breast, cubed 1 medium onion, small diced

1 Tbls. vegetable oil

2 garlic cloves, minced

2 cans cannellini beans (or any white beans, according to personal preference) 10-14.5 oz of chicken broth (depending

on how thick you like your chili to be)

2 4-oz cans of chopped green chilies 1 tsp. salt

1 tsp cumin (add little extra, if you prefer)

1 tsp. oregano (add little extra, if you prefer)

1/4 tsp cayenne (add little extra, if you like spicier chili)

½ cup Longmont Dairy Half & Half 34 cup reduced fat sour cream

Heat the oil in a large pot over medium high heat. Add the chicken and chopped onion and sauté for about six minutes, or until the chicken is seared and the onion is translucent. Add the garlic and cook for another three minutes.

Add the beans, spices, chicken broth and green chilies and bring to a boil. Reduce heat and simmer for thirty minutes.

Turn off the heat and add the sour cream and half & half. Serve with cheddar cheese and a dollop of sour cream to top. Serves 4.

> Modified from the blog: eatliverun.com/creamy-white-chicken-chili/ Mooo News, February 2013

Cheese Cone

1 lb. Cheddar cheese, grated

1 cup cashew nuts

1 8-ounce packaged cream cheese, softened dash of Worchestershire sauce

2 cloves garlic, minced Whole almonds, toasted

Place all ingredients except almonds in food processor with steel blade knife. Process until well mixed and smooth. Chill until mixture can be shaped to resemble a pine cone. Starting at small end, place whole almonds all over mixture, pointed end out. Add bow at top. Serve with crackers.

> Martha Green's Cooking Things Mooo News, February 2013



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