

Martina McBride's Bus Stop White Chili

Chili

3 to 4 boneless, skinless chicken breasts
Two 14 ½-ounce cans chicken broth
1 ½ teaspoons white pepper
1 teaspoon garlic powder
3 tablespoons vegetable oil
Two 15-ounce cans great northern beans
Two 4 ½-ounce cans chopped green chilies
One 10 ½-ounce can cream of chicken soup
3 tablespoons (or less, to taste) jalapeño pepper juice
2 tablespoons minced fresh cilantro
1 teaspoon salt

Garnish

6 to 8 flour tortillas (6 inch)
1 cup sour cream
1 ½ cups (6 ounces) grated mozzarella cheese

To cook chicken breasts, I put them in a glass baking dish; pour in 1 can of Campbell's chicken broth, cover the dish with tinfoil, and bake them at 350° for about an hour. Remove chicken from baking dish, reserve broth. Cut chicken into small pieces and season with white pepper and garlic powder. Sauté chicken in oil in stockpot for 2 to 3 minutes. Add great northern beans, reserved chicken broth plus second can, green chilies, cream of chicken soup, jalapeño pepper juice, fresh cilantro, and salt, and bring to a boil. Reduce heat and simmer for 30 minutes.

To serve, cut tortillas in ¼-inch strips. Place tortilla strips in individual serving bowls with strips extended beyond edges. Ladle chili into bowls. Garnish with sour cream and cheese if desired.