



# GLUTEN FREE WHITE CHICKEN CHILI

*From Simply Full of Delight*

## INGREDIENTS

- 3 Cans (15.5 oz each) of Great Northern Beans, rinsed and drained
- 3 Cups of Cooked Chicken
- 1 jar (15oz) Alfredo sauce
- 2 cups of Chicken Broth
- 1 can (4oz) Chopped Green Chilies
- 1 1/2 cups frozen corn
- One cup shredded Monterey Jack Cheese
- 1 cup shredded Pepper Jack Cheese
- 1 cup sour cream
- A medium sweet yellow pepper chopped
- 1 small onion chopped
- 3 large garlic cloves minced
- 1 tablespoon cumin
- 1 1/2 teaspoons white pepper
- 3/4 teaspoon cayenne pepper (you can use 1-1.5 teaspoons to make it extra spicy)

## PROCEDURE

Add all ingredients to a slow cooker. Stir to mix. Cook on low for 3-4 hours.

Serve with tortilla chips or cheddar biscuits. Enjoy!

## NOTES

Chili can be made less spicy by omitting the cayenne pepper and using less cumin, white pepper, and green chilies.

And of course, you can add more of these items to make it spicier if you like!