***White Bean Chili***

4 tablespoons (¼ cup) Extra Virgin Olive Oil (I use California Olive Ranch or Colavita)

1 medium to large sweet onion, chopped  
1 yellow bell pepper  
2 pounds ground chicken breast or ground turkey  
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2 large garlic cloves, minced

7 cups Pacific Organic Chicken Broth\*

5 cans (15-ounces each) Great Northern beans, undrained

10 - 12 ounces frozen corn (white or a mix of white and yellow)

2 cans (4.5 ounces each) chopped mild green chilies OR one fresh jalapeno or poblano chili

3 tablespoons lime juice (1 medium lime)  
1 teaspoon dried oregano

2 teaspoons ground cumin

1 teaspoon chili powder

½ teaspoon salt\*

½ teaspoon black pepper

Add oil, onion, bell pepper, and ground chicken to a large pot.  Fry until the chicken is thoroughly cooked, breaking up the chicken and turning it as you go.  Add all remaining ingredients.  Bring to a boil, reduce heat, cover and simmer for 1 hour, stirring occasionally.

\*Pacific Organic Chicken Broth is fairly mild. If using a different brand you will probably need less broth but with some added water to make 7 cups. Taste for salt before adding.