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***If Veterans don't help Veterans, who will?***

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## ***White Chicken and Corn Chili***

- 6 Bone-in chicken thighs (1 1/2 lb)
- 1 Large onion, chopped (1 cup)
- 2 Cloves garlic, finely chopped
- 1 3/4 Cups chicken broth (from 32-oz carton)
- 1 Tsp ground cumin
- 1 Tsp dried oregano leaves
- 1/2 Tsp salt
- 1/4 Tsp red pepper sauce
- 2 Cans (15 to 16 oz each) great northern beans, drained, rinsed
- 1 Can (11 oz) white shoepeg corn, drained
- 3 Tbsp lime juice
- 2 Tbsp chopped fresh cilantro

- 1) Remove skin and excess fat from chicken. Spray 3 1/2- to 4-quart slow cooker with cooking spray. In slow cooker, mix onion, garlic, broth, cumin, oregano, salt and pepper sauce. Top with chicken.
- 2) Cover; cook on Low heat setting 4 to 5 hours.
- 3) Remove chicken from slow cooker. Use 2 forks to remove bones and shred chicken into pieces. Discard bones; return chicken to slow cooker.
- 4) Stir in beans, corn, and lime juice. Cover; cook on Low heat setting 15 to 20 minutes longer or until beans and corn are hot. Sprinkle with cilantro.

Makes 8 Servings

