

vegan white 'chicken' chili

- 12 oz. lightlife, chicken style smart strips, chopped into bean size cubes
- 4 15 1/2 oz. cans great northern beans, drained
- 2 10 oz. cans green enchilada sauce, medium spice level
- 1 quart no-chicken broth
- 2 large anaheim chilis, seeded and chopped
- 2 large cloves of garlic, minced
- 1/2 yellow onion, chopped
- 1 onion bouillon cube, crumbled
- 2 tbsp.. cumin
- 1 tsp.. cayenne
- pepper to taste
- 2 tbsp.. olive oil

saute onion and garlic in hot oil. add chilis, smart strips, and pepper, and saute. add broth, beans, and enchilada sauce, and cover to boil. lower heat, cover, and simmer for about one half hour. add spices and bouillon, cover, and simmer some more.

the longer this dish cooks, the better the flavors meld. to serve, garnish with vegan sour cream, cilantro, and avacado slice. homemade tortilla chips add just the crunch needed on the side.