**Ingredients**

* 1 Bag Foster Farms Chicken Strips (Thawed), or ¾ - 1 lb. shredded cooked chicken meat
* 3 tablespoons olive oil
* 1 chopped yellow onion
* 1 tablespoon chopped fresh garlic
* 1 7 oz. can diced peppers
* 2 teaspoons dried oregano
* 1 teaspoon ground cumin
* 2 cups low sodium chicken broth
* 2 15 ounce cans white chili beans, drained
* salt & pepper to taste
* sour cream & chopped fresh cilantro for garnish

**Directions**

* 1. In a large pan or Dutch oven, heat 2 tablespoons olive oil over medium heat. Add chopped garlic and onion sauté until tender. Add remining ingredients, except sour cream & cilantro, and bring to a boil. Cover and simmer for 15 minutes stirring occasionally.

2. Spoon into bowls and garnish with dollops of sour cream and fresh cilantro.