

# Skillet White Chicken Chili Dip

## Ingredients:

$\frac{1}{2}$  tablespoon olive oil  
1 (14.5 ounce can) white beans, drained  
 $\frac{1}{3}$  cup sour cream  
2 cloves of garlic, roughly chopped  
juice of a half lime  
 $\frac{1}{2}$  teaspoon ground cumin  
 $\frac{1}{4}$  teaspoon salt  
1 cup shredded, cooked chicken  
 $\frac{1}{2}$  cup sweet corn (fresh or frozen)  
2 tablespoons minced cilantro  
2 cups mozzarella/cheddar cheese combination, divided  
 $\frac{1}{3}$  cup diced red peppers  
 $\frac{1}{3}$  cup + 1 tablespoon salsa

## Directions:

Preheat the oven to 375 degrees. Brush olive oil onto bottom and halfway up sides of a 10 inch cast iron skillet.

Reserve  $\frac{1}{4}$  cup of the drained beans, set aside. Add the rest of the beans, sour cream, garlic, lime juice, cumin, and salt to a food processor. Puree until smooth. Taste and add a little salt if needed.

Stir in chicken, corn, cilantro and 1 cup of cheese.

Spread onto bottom of skillet, then evenly sprinkle remaining  $\frac{1}{4}$  cup white beans, red peppers and salsa on top of the

mixture. Cover with remaining cheese. Bake for 16-20 minutes, until dip is bubbling and browned on top.

Serve immediately. Can be rewarmed as needed