White Chicken Chili

1 Tablespoon oil

1 pound boneless, skinless chicken breast, cut into cubes

1 onion, chopped

2 cloves garlic, minced

2 cans cannelini beans, rinsed and drained

2 cups chicken broth

7 ounces green chilies, diced

1/2 poblano chili, diced

1 teaspoon salt

1 teaspoon cumin

1 teaspoon oregano

1/2 teaspoon pepper

1/4 teaspoon cayenne pepper

1 cup sour cream

1/2 cup heavy cream

Heat oil in pan. Stir in chicken, onion and garlic. Cook until chicken is almost cooked through.

Stir in beans, chicken broth, green chilies, salt, cumin, oregano, pepper and cayenne. Bring to a boil.

Reduce heat, cover and simmer 30 minutes.

Remove from heat. Stir in cream and sour cream.

Ladle into bowls and serve.