**Chicken Chilli**

4 cups cooked chopped chicken  
2 medium onions chopped  
2 4 oz chopped green chilies  
2 tsp cumin  
6 cups chicken broth  
1/2 jar salsa  
1 tbsp olive oil  
4 cloves minced garlic  
1 1/2 tsp oregano  
1/4 tsp cayenne pepper optional  
3 cups grated Monterey Jack cheese  
3 cans great northern while beans  
Cook chicken cool and chop. Heat oil, sauté onion, garlic, chilies and spices. Add chicken broth, salsa and heat. Stir in beans and 1 cup cheese. Heat until cheese melts.   
  
When serving top each bowl with crushed tortilla chips, cheese, sour cream and green onions.  
  
Freezes good. Theresa Culver

**Gooey Butter Cake**

1/2 cup butter, softened  
1 box yellow cake mix  
4 eggs  
8 oz. cream cheese, softened  
1 box powdered sugar  
Preheat oven to 350. Grease and flour 13x9 inch cake pan. Mix butter, cake mix and 2 eggs until well blended. Dough will be very stiff. Spread in prepared pan. Mix cream cheese, remaining 2 eggs, and powdered sugar until smooth and spread over dough. Do not stir. Bake 30 minutes or until golden brown. Let cool. No frosting is needed.  
  
Debbie Shimer