

1 1/2 lb. boneless, skinless chicken breasts, cut into bite-size pieces
1/2 c. chopped onions
1-2 cloves garlic, minced
3 Tbsp. butter
2 chicken bouillon cubes
1 c. hot water
1/2 -1 tsp. ground cumin
2 c. half and half
2 c. shredded Monterey Jack cheese
1 (14.75 oz) can cream-style corn
1 (4 oz.) can diced green chilies, undrained
1/4 tsp. Tabasco sauce
1 med. tomato, chopped
fresh cilantro (optional)

In a large saucepan, brown chicken, onion and garlic in butter until chicken is no longer pink. Dissolve the bouillon in hot water. Add to pan along with cumin; bring to boil. Reduce heat, cover, and simmer for 5 minutes. Add half and half, cheese, corn, chilies, and Tabasco sauce. Cook and stir over low heat until the cheese is melted. Stir in chopped tomato. Serve immediately. Garnish with cilantro, if desired. YUM!