

White Chicken Chili

1 lb boneless skinless chicken breasts trimmed of excess fat
1 yellow onion diced
2 cloves garlic, minced
24 oz chicken broth
2 15oz cans great Northern beans, drained and rinsed
2 4oz cans diced green chiles
1 15oz can whole kernel corn, drained
1 tsp salt
1/2 tsp black pepper
1 tsp cumin
3/4 tsp oregano
1/2 tsp chili powder
1/4 tsp cayenne pepper
small handful fresh cilantro chopped
4 oz cream cheese, softened
1/4 cup half and half

TOPPINGS:

sliced jalapenos
sliced avocados
dollop of sour cream
minced fresh cilantro
tortilla strips
shredded Monterey Jack or Mexican cheese



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Add chicken breasts to bottom of slow cooker, top with salt, pepper, cumin, oregano, chili powder, and cayenne pepper.

Top with diced onion, minced garlic, great Northern beans, green chiles, corn, chicken broth, and cilantro. Stir.

Cover and cook on LOW for 8 hours, or on HIGH for 3-4 hours.

Remove chicken to large mixing bowl, shred, then return to slow cooker.

Add cream cheese and half and half, stir, then cover and cook on HIGH for 15 minutes, or until chili is creamy and slightly thickened.

Stir well and serve with desired toppings.

Recipe from TheChunkyChef.com, submitted by Sarah Raumaker

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