

# CROCKPOT WHITE CHICKEN CHILI

Preparation: **15 mins.** | Cooking: **3 hours** | Servings: **6**

## INGREDIENTS

2 (4 oz.) cans of green chilies  
2 cloves garlic, minced  
1 yellow onion, finely chopped  
1 jalapeno, seeded and minced, plus more for serving  
1 1/2 lb. boneless, skinless chicken breasts  
2 1/2 cups low-sodium chicken broth

1 1/2 cup frozen corn  
1 tsp. dried oregano  
1 tsp. ground cumin  
Kosher salt  
Freshly ground black pepper

**For serving:**  
Sour cream  
Sliced avocado  
Sliced jalapeno  
Freshly chopped cilantro



## INSTRUCTIONS

Add broth, beans, chicken, green chilies, onion, garlic, jalapeño, oregano and cumin to your slow cooker. Season with salt and pepper, and cook on high for 2 to 3 hours, until chicken is tender. Remove chicken from chili, and shred. Use a potato masher to gently mash about 1/3 of the beans before returning chicken to slow cooker. Stir in shredded chicken and corn, cover, and season with more salt and pepper, if needed. Leave slow cooker on warm until ready to serve. To serve, top with sour cream, avocado, jalapeño, cilantro and a squeeze of lime juice.