

Crock Pot

White Chicken Chili

(makes 8 servings)

Submitted by: Jeanette Holden

Please bring this White Chicken Chili to church in your crock pot, warm and ready to serve! We will keep your crock pot plugged in and be serving directly from it. Please be sure to label your crock pot and serving ladle (if you have one) with your name to help us return items to the proper owner. 😊

3 15-oz. cans Great Northern beans, drained
1 ½ lbs. chicken breasts
1 cup chopped onions
1 ½ cups chopped red bell peppers (usually 1 ½ - 2 peppers)
2 jalapeno chili peppers, stemmed, seeded, and chopped
2 garlic cloves, minced
2 tsp. ground cumin
½ tsp. salt
½ tsp. dried oregano
3½ - 4 cups chicken broth (1 box of chicken broth = 4 cups)

In a separate pot, boil chicken until fully cooked. Remove from water and shred.

Add shredded chicken with all other ingredients in a crock pot.

Cover. Cook in crock pot on Low 8-10 hours, or High 4-5 hours.

Optional toppings: serve with sour cream, cheddar cheese, and tortilla chips.
(the church will be providing these toppings)