



Slow Cooker White Chicken Chili

INGREDIENTS

- 1 medium yellow onion, diced
- 2 cloves garlic, minced
- 1 jalapeno, diced (optional)
- 1 boneless skinless chicken breast
- 1 (16 oz) jar salsa verde
- 2 cups low-sodium chicken broth
- 2 (15 oz) cans cannellini beans, drained and rinsed
- 1 (15 oz) can pinto beans, drained and rinsed
- 1 Tbsp ground cumin
- 1 tsp dried oregano
- ¼ tsp cayenne pepper
- ¼ tsp black pepper

DIRECTIONS

1. Place onion, garlic, jalapeno, chicken breast, salsa verde, cannellini beans, pinto beans, cumin, oregano, cayenne pepper, black pepper, and chicken broth into slow cooker.
2. Stir all ingredients together.
3. Place lid on slow cooker and cook on high for 4 hours, until chicken is easily shredded with a fork. If chicken doesn't shred after 4 hours, cook for 1 more hour.
4. Use two forks to shred the chicken.
5. Stir chili and serve hot.



*Recipe featured in
Wellness 720 Avondale*