



White Bean Chicken Chili

SERVINGS: 8

PREP TIME: 20 MIN

COOK TIME: 8 HOURS

INGREDIENTS

1 rotisserie chicken
2 15 oz cans white beans
2 15 oz cans salt free corn
2 small cans green chilis
1 bunch celery
1 sweet onion
1 jalapeno
32 oz organic low sodium chicken broth
2 tablespoons cumin
1 tablespoon minced garlic
Salt & pepper to taste

DIRECTIONS

1. Shred rotisserie chicken.
2. Dice all vegetables.
3. Layer each ingredient in the crockpot, stirring each time something is added to distribute evenly. Start with frozen ingredients, add canned ingredients, then seasoning, next fresh vegetables, and lastly add the broth.
4. Set crockpot to low and cook for 6-8 hours, stirring every hour or two.

NOTES

Additional toppings can include sour cream, radishes, sliced jalapenos or diced avocado.
Frozen corn can be used in place of canned.

