

Slow Cooker White Chicken Chili

- 1.5 pounds of boneless, skinless chicken breasts
- 1 yellow onion, diced
- 2 garlic cloves, minced
- 3 cups of water
- 1 Tablespoon chicken bouillon
- 1 - 15oz can of white beans, drained and rinsed
- 2 - 4oz cans green chilis
- 1 cup frozen corn
- 1 teaspoon cumin
- 3/4 teaspoon oregano
- 1/2 - 3/4 teaspoon chili powder
- 4 oz cream cheese
- 4 Tablespoons half and half
- Salt and pepper to taste

Toppings: Cheese, sour cream, tortilla chips

Instructions:

1. Add chicken to the crock pot. Add the onions garlic, chicken broth, beans, chilis, corn, and spices.
2. Set on high for 4 hours or low for 7 hours.
3. Remove chicken and thread into bite size pieces. Before you start to shred the chicken add the cream cheese and half and half and cover.
4. Mix up the liquid in the slow cooker and add the chicken. Cook on low for about 15 minutes or until it is warm enough.

Serve with your favorite toppings!

