AwardWinning White Chicken Chili

Jacob · 30/09/2024



Prep Time

8 hrs 20 mins

Dificult

Medium

Servings

10

Description

This crockpot white chicken chili recipe is easy to make in your slow cooker Its won several chili competitions and is a definite crowdpleaser

Ingredients

— - 1 (14 ounce) can chicken broth - 1 (10.5 ounce) can condensed cream of chicken soup - 1 (4 ounce) can chopped green chile peppers - 1 (1.25 ounce) package taco seasoning - 1 ¼ pounds skinless

— boneless chicken breast - 2 (15 ounce) cans great northern beans - 1 (15 ounce) can white corn

— drained - ½ cup sour cream - ½ cup shredded pepper Jack cheese

— or to taste

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Layer chicken
2. great northern beans
3. and corn in a slow cooker. Dotdash Meredith Food Studios Mix chicken broth
4. condensed soup
5. chile peppers
6. and taco seasoning together in a bowl. Pour broth mixture over top. Dotdash Meredith Food Studios Cover and cook on Low until chicken is no longer pink in the center and the juices run clear
7. 8 to 10 hours. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Transfer chicken to a cutting board. Shred with two forks or cut into bite-sized pieces. Return to the slow cooker. Dotdash Meredith Food Studios Stir in sour cream and pepper Jack cheese; cover and cook on Low until cheese is melted
8. 3 to 5 minutes. Dotdash Meredith Food Studios Recipe Tip If you use cooked
9. chopped chicken in Step 2
10. you can cook it on Low for 3 to 4 hours.