



Slow Cooker Ground Chicken Chili

Savannah · 28/09/2024



Prep Time

4 hrs 35 mins

Difficult

Medium

Servings

6

Description

After trying out many mediocre chili recipes over the years I decided to create my own hearty chicken chili with a little kick to it in a slow cooker

Ingredients

- - 1 tablespoon vegetable oil - 1 pound ground chicken - 2 tablespoons chili powder - 2 cloves garlic
- minced - 1 ½ teaspoons ground cumin - ½ teaspoon red pepper flakes - 1 (29 ounce) can kidney beans
- rinsed and drained - 2 (10 ounce) cans diced tomatoes with green chile peppers - 1 (15 ounce) can black beans
- rinsed and drained - 1 medium onion
- chopped - 1 medium jalapeno pepper
- seeded and finely chopped (Optional) - 2 cups chicken broth - 1 (15.25 ounce) can whole kernel corn
- drained - 1 tablespoon sour cream
- or to taste (Optional) - 1 tablespoon shredded Cheddar cheese
- or to taste (Optional) - 1 tablespoon chopped green onions
- or to taste (Optional) - 1 jalapeno pepper
- sliced
- or to taste (Optional)

Instructions

1. Heat vegetable oil over medium-high heat in a medium-sized pan. Cook and stir ground chicken in the hot skillet until browned and crumbly
2. 5 to 7 minutes. Drain and discard grease. Combine chili powder
3. garlic
4. cumin
5. and red pepper flakes in a small bowl; stir into chicken to coat. Transfer chicken to a slow cooker. Add kidney beans
6. diced tomatoes with chiles
7. black beans
8. onion
9. and chopped jalapeno. Pour chicken broth over mixture and stir to combine. Cover and cook on High until chili has cooked down and thickened
10. about 4 hours
11. or on Low for about 8 hours. Stir corn kernels into mixture during last 30 minutes of cook time. Spoon chili into bowls and top each with sour cream
12. Cheddar cheese
13. green onions
14. and sliced jalapeno. Recipe Tips This recipe can be made with 1 pound of boneless chicken breasts instead of ground chicken. Combine all ingredients (including spices) in a slow cooker
15. then submerge the raw chicken breasts under the liquid. Cook on Low for 7 hours. Shred the chicken breasts and return them to the slow cooker for 1 more hour of cooking. For a spicier chili
16. increase the red pepper flakes to 1 teaspoon.