

Slow Cooker Chicken Chili

Savannah · 28/09/2024

**Prep Time**

6 hrs 40 mins

Difficult

Medium

Servings

4

Description

This is so incredibly easy and I have made it numerous times I love making this for freezer meals and passing it along to my friends with new babies This makes a great freezer meal you can add all ingredients into a freezer bag before or after cooking and freeze

Ingredients

- - 1 teaspoon vegetable oil - 2 skinless
- boneless chicken breast halves - 2 cups chicken broth - 1 (15 ounce) can black beans
- rinsed and drained - 1 (15 ounce) can cannellini beans
- drained and rinsed - 1 (14.5 ounce) can diced tomatoes
- drained and rinsed - ½ yellow onion
- chopped - 1 ½ tablespoons chili powder
- or more to taste - 1 clove garlic
- minced - ½ teaspoon ground cumin - ½ teaspoon paprika - ½ teaspoon mustard powder - ½ teaspoon garlic powder - 1 dash hot sauce (such as Cholula®)
- or to taste - 1 pinch salt and ground black pepper to taste - ½ cup sour cream

Instructions

1. Lightly grease the crock of your slow cooker with vegetable oil. Put chicken breasts into the bottom of the slow cooker crock; add chicken broth
2. black beans
3. cannellini beans
4. diced tomatoes
5. yellow onion
6. chili powder
7. garlic
8. cumin
9. paprika
10. garlic powder
11. hot sauce
12. salt
13. and black pepper. Cook on Low for 6 hours (or on High for 3 hours). Remove chicken breasts from the crock to a cutting board. Shred chicken into strands with a pair of forks and return it to the mixture in the crock; add sour cream and stir. Continue cooking on Low for 30 minutes more. Cook's Notes: You can substitute Greek yogurt for the sour cream. If using frozen chicken that has already been cooked cooked thaw and heat over stove top before adding to slow cooker.