

Slow Cooker Chicken Chili with Greens and Beans

Savannah · 28/09/2024



Prep Time

6 hrs 15 mins

Difficult

Medium

Servings

8

Description

Beans greens and chicken come together with tomatoes in a thick and creamy broth This recipe as with most chili recipes doesnt need to be exact and can be altered to fit your taste or what you have on hand The choice of greens is up to you my first choice is kale but you can use spinach turnip greens collards or a combination my favorite If you use fresh greens wash and chop them very fine before adding them to the slow cooker

Ingredients

- - 2 cups canned black beans
- rinsed and drained - 2 cups canned white beans
- rinsed and drained - 2 (14.5 ounce) cans petite diced tomatoes - 1 ½ cups frozen cooked kale - 1 tablespoon butter - ½ cup diced onion - 2 tablespoons chili powder
- or more to taste - 1 tablespoon garlic and herb seasoning
- or more to taste - 1 ½ teaspoons salt - 2 large skinless
- boneless chicken breast halves - 4 cups chicken broth - 1 cup heavy cream

Instructions

1. Place black beans
2. white beans
3. tomatoes
4. and kale in a slow cooker. Melt the butter in a large skillet over medium heat. Stir in the onion; cook and stir until softened and translucent
5. about 5 minutes. Transfer the onion to the slow cooker. Sprinkle with chili powder
6. garlic and herb seasoning
7. and salt. Place the chicken breast halves on top
8. then pour the chicken broth into the slow cooker. Cook on Low for 6 hours. Remove the chicken breasts
9. and shred or cut the chicken into bite-size pieces. Stir the shredded chicken back into the chili. Stir in the heavy cream
10. allow to heat for a few minutes
11. and serve.