

# Slow Cooker White Chicken Chili



## Ingredients:

3 15-oz. cans Great Northern beans, divided  
1/3 c. water  
1½ lbs. boneless, skinless chicken breasts, cut into chunks  
½ small red onion, diced  
3-4 cloves garlic, chopped  
1 4-oz. can mild green chilies  
1 T. ground cumin  
2 t. chili powder  
1 t. Mexican oregano  
1 t. ground coriander  
½ t. chipotle pepper powder  
3 c. chicken broth, preferably organic  
Sea salt and black pepper, to taste  
1½ c. Mexican blend cheese, finely shredded, divided

## Optional, to serve:

¼ c. fresh cilantro, chopped  
1 small avocado, diced  
1 medium jalapeño pepper, sliced  
2 large limes, cut into wedges

## Directions:

1. Drain and rinse the beans to remove excess salt. Place half the beans in a blender or food processor with some water and process until blended, but still slightly chunky. Transfer the puréed beans to a 5 or 6-quart slower cooker, along with the remaining whole beans.

**natural**  
awakenings

Prep time: 15 minutes  
Cook time: 4 hours – 8 hours  
Serves: 4-6

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## Directions (continued):

2. Add chicken, red onion, garlic, green chilies, cumin, chili powder, Mexican oregano, coriander, chipotle pepper powder, and chicken broth to the slow cooker. Season with salt and black pepper, as desired, and stir to combine. Cover and set cook time to 4 hours on high or 8 hours on low.
3. When cook time is complete, remove lid and add 1 cup of the shredded cheese and stir to combine. Cover and allow cheese to melt for 1-2 minutes.
4. Taste and adjust seasonings, as desired. Serve immediately with remaining Mexican cheese, fresh cilantro, avocado, jalapeño slices, and/or lime wedges, if desired. Enjoy!



. "Eat food. Not too much. Mostly plants."— Michael Pollan