

Bubbie's WHITE Chicken Chili

A creamy, comforting chili made with tender chicken, beans, corn, and green chilies. Perfect for busy days—just set it and let your slow cooker do the work!



EVERYTHING
HERBAL
by Cheryl Jabz



MADE WITH
REAL
INGREDIENTS
& HERBS



PREP TIME
10 minutes



COOK TIME
4½ hours



TOTAL TIME
4 hours 40 minutes



SERVINGS
6–8

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 2 (15 oz) cans corn, drained
- 1 (15 oz) can Great Northern beans, drained
- 1 (15 oz) can cannellini beans, drained
- 1 (4 oz) can chopped green chilies
- 1 (10 oz) can green chile enchilada sauce
- 1–2 packets McCormick White Chicken Chili Seasoning Mix
- 1 cup chicken broth
- 8–12 ounces cream cheese (1 to 1½ blocks), cubed

OPTIONAL TOPPINGS

- Shredded Monterey Jack or Pepper Jack cheese
- Diced avocado
- Sour cream
- Crushed tortilla chips
- Fresh cilantro
- Lime wedges
- Sliced green onions

CHERYL'S TIPS

- For a thinner chili, add an extra ½–1 cup chicken broth.
- For a thicker chili, mash a small amount of the beans before serving.
- Rotisserie chicken can be substituted—add it during the last 30 minutes of cooking.
- Pepper Jack cheese makes a delicious topping if you like a little heat.

INSTRUCTIONS

- 1 Pour the chicken broth into the slow cooker and whisk in 1 packet of the White Chicken Chili seasoning mix.
- 2 Add the chicken breasts.
- 3 Stir in the corn, Great Northern beans, cannellini beans, chopped green chilies, and green chile enchilada sauce.
- 4 Cover and cook on **HIGH** for 3 hours.
- 5 Add the cubed cream cheese and stir until it begins to melt. If you'd like a bolder flavor, stir in additional seasoning mix a little at a time to taste.
- 6 Continue cooking on **HIGH** for 1½ hours, stirring occasionally until the cream cheese is fully melted and the chili is smooth.
- 7 Remove the chicken breasts, shred them with two forks, and return the chicken to the slow cooker.
- 8 Stir well, taste, and season with salt and pepper if needed.

SERVE WITH

Cornbread, tortilla chips, garlic bread, or a crisp green salad.



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