JANE SMITH LIFESTYLE

# White Chicken Chili

Prep: 10 min | Cook: 6-7 hours (low) or 3-4 hours (high) | Serves: 6



This is the chili I turn to when I want something a little different from the usual tomato-based version — chicken, white beans, and green chilies, finished with a bit of cream.

## Ingredients

- 1 lb boneless, skinless chicken breasts
- 2 (15 oz) cans white beans, rinsed and drained
- 1 (4 oz) can diced green chilies
- 1 small onion, diced
- 3 garlic cloves, minced
- 4 cups chicken broth
- 1 tsp ground cumin
- 1 tsp oregano
- 1/2 tsp chili powder
- 1 cup heavy cream
- Salt & pepper, to taste

## Directions

1. Add all ingredients except the cream to the slow cooker.
2. Cook on low 6-7 hours or high 3-4 hours.
3. Remove chicken, shred, and return to the slow cooker.
4. Stir in cream about 20 minutes before serving.

### Jane's Note

Stir the cream in near the end rather than the beginning, so it stays smooth instead of curdling.

This is a nice change of pace from a classic red chili, especially if you're feeding a crowd that likes things a little milder.

Can I make this ahead? Yes — the base holds well in the fridge; stir in the cream fresh when you reheat if you can. Can I make it dairy-free? Leave out the cream, or stir in a can of coconut milk instead.

Storage: Refrigerate in an airtight container for up to 4 days.

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