

White Chicken Chili

Ingredients:

- 3 chicken breasts
- 1 red bell pepper, diced
- 1 onion, diced
- 2 garlic cloves, minced
- 1 jalapeno, diced (if you like it less spicy, remove seeds)
- 1 can Old El Paso Crushed Green Chiles
- 3 cups chicken broth
- 1 lime, juiced
- ¼ cup cilantro leaves, chopped
- 1 teaspoon oregano
- 1 teaspoon ground cumin
- ¼ teaspoon cayenne pepper
- 1 teaspoon fine sea salt
- Pinch freshly ground black pepper
- 2 15-oz. cans white beans

Serve with:

- Non-GMO Tortilla Chips
- Plantain Chips
- Extra Cilantro
- Sliced Avocado
- Diced Scallions
- Chopped White Onion
- Additional jalapeño slices
- Limes

Directions:

1. Place all ingredients into your slow cooker except for the lime juice. Give one good mix to combine spices into the broth. Set it on low for 8 hours or high for 6 hours.
2. Once done, use two forks to shred chicken, and add in lime juice. Mix to combine. Garnish and serve!

Notes:

If serving for the game, let the soup stay warm in the slow-cooker.

Stove-Top Instructions: Follow the same instructions, but simmer the soup in a stockpot over low heat for about an hour, until the chicken easily shreds apart.