

Crock-Pot Chicken Chili

Submitted By: Starr

Time: 6 hours

Instructions

1. Mix green salsa, diced tomatoes, green chili peppers, white beans, chicken broth, corn, onion, oregano, cumin, salt, and black pepper in a slow cooker
2. Lay chicken breasts atop the mixture
3. Cook on low until the chicken shreds easily with 2 forks (6 to 8 hours)
4. Remove chicken and use a cutting board to shred completely
5. Return chicken to the chili and stir
6. Serve with tortilla chips and sliced avocado or sour cream and cheese

Notes:

My family loves this when it gets cold out!

Ingredients

- 1 (16oz) jar green salsa
- 1 (16oz) can diced tomatoes with green chili peppers
- 2 (15oz) cans of white beans (drained)
- 1 (14.5oz) can of chicken broth
- 1 (14oz) can of corn (drained)
- 1 chopped onion
- 1/2 tsp. of dried oregano
- 1/4 tsp of ground cumin
- Salt & ground black pepper
- 3 skinless, boneless chicken breast