

EASY SLOW COOKER WHITE CHICKEN CHILI RECIPE

AN EASY, HEARTY SLOW COOKER WHITE CHICKEN CHILI MADE WITH TENDER CHICKEN, CANNELLINI BEANS, PINTO BEANS, SALSA VERDE, AND A FLAVORFUL BLEND OF HICKORY SMOKED HABANERO PEPPERCORN AND MAPLE SMOKED CAYENNE PEPPER. FINISH WITH SHREDDED MONTEREY JACK CHEESE FOR A COMFORTING FAMILY MEAL.



INGREDIENTS

- 1 RED ONION, DICED
- 2 GARLIC CLOVES, MINCED
- 1 LB BONELESS CHICKEN TENDERS
- 1 JAR (16 OZ) SALSA VERDE
- 2 CANS (15 OZ EACH) CANNELLINI BEANS
- 1 CAN (15 OZ) PINTO BEANS
- 1 TABLESPOON GROUND CUMIN
- 1 TEASPOON DRIED OREGANO
- ¼ TEASPOON MAPLE SMOKED CAYENNE PEPPER
- ½ TEASPOON HICKORY SMOKED HABANERO PEPPERCORN
- 2 CUPS CHICKEN BROTH
- SHREDDED MONTEREY JACK CHEESE, FOR TOPPING

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MAPLE SMOKED CAYENNE PEPPER
- HICKORY SMOKED HABANERO PEPPERCORN

WHAT TO SERVE WITH

- CORNBREAD
- TORTILLA CHIPS
- FRESH GREEN SALAD


PREP TIME
15 MIN


COOK TIME
6 HR


TOTAL TIME
6 HR 15 MIN


SERVINGS
6


DIFFICULTY
EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE INGREDIENTS

- DICE THE RED ONION AND MINCE THE GARLIC CLOVES.
- DRAIN AND RINSE THE CANNELLINI BEANS AND PINTO BEANS.

STEP 2: COMBINE EVERYTHING IN THE SLOW COOKER

- PLACE THE BONELESS CHICKEN TENDERS INTO THE SLOW COOKER.
- ADD THE RED ONION, GARLIC, SALSA VERDE, CANNELLINI BEANS, PINTO BEANS, CUMIN, DRIED OREGANO, MAPLE SMOKED CAYENNE PEPPER, HICKORY SMOKED HABANERO PEPPERCORN, AND CHICKEN BROTH.
- STIR GENTLY TO COMBINE.

STEP 3: COOK LOW AND SLOW

- COVER THE SLOW COOKER AND COOK ON LOW FOR 6 HOURS, UNTIL THE CHICKEN IS TENDER AND REACHES AN INTERNAL TEMPERATURE OF 165°F.

STEP 4: SHRED THE CHICKEN

- REMOVE THE COOKED CHICKEN FROM THE SLOW COOKER AND SHRED IT USING TWO FORKS.
- RETURN THE SHREDDED CHICKEN TO THE CHILI AND STIR UNTIL EVERYTHING IS WELL COMBINED.

STEP 5: SERVE AND ENJOY

- LADLE THE WHITE CHICKEN CHILI INTO BOWLS AND TOP WITH FRESHLY SHREDDED MONTEREY JACK CHEESE.
- SERVE WARM AND ENJOY!



SMOKEHOUSE KITCHEN TIPS:

- CONTROL THE HEAT. START WITH THE LISTED MEASUREMENTS. IF YOU PREFER MORE HEAT, ADJUST THE SMOKED PEPPERS GRADUALLY AFTER TASTING THE FINISHED CHILI.
- ADJUST THE CONSISTENCY. FOR A THICKER CHILI, MASH A SMALL PORTION OF THE COOKED BEANS AGAINST THE SIDE OF THE SLOW COOKER AND STIR THEM BACK INTO THE BROTH.