

Slow Cooker White Chicken Chili



Today is National Chili Day! There's no better way to warm up on a cold Sunday than with a bowl of hot, spicy chili. Chili is one of the best comfort foods, in my opinion, because there are a million different ways to make it and eat it, it can be very healthy.

I have been making this white chicken chili for so long, I don't even remember where I got the recipe. I don't think it was supposed to be a slow cooker recipe, but at some point, like most of my old recipes, I just started making it in the slow cooker. There are a lot of white chili recipes out there, but I've stuck with this one over the years because it

is simpler and has fewer ingredients than a lot of the others I've found.

This is a great recipe to make for a crowd. The ingredients aren't expensive, it only takes a few minutes to make a whole bunch of it, and people love it! It tastes great with all kinds of chili toppings too- a variety of cheeses, green onions, avocados, tortilla chips, sour cream, cilantro, or whatever else you can think of.

The last time I made this, I paired it with a batch of my [Browned Butter Skillet Cornbread](#) and a green salad. Needless to say, we had a very happy household that night ☐

Slow Cooker White Chicken Chili

- 2 medium yellow onions, chopped
- 4 cloves garlic, minced
- 4 boneless, skinless chicken breast halves, uncooked
- 6 cups chicken broth
- 2- 4 oz cans green chile peppers
- 2 t ground cumin
- 2 t dried oregano
- 1.5 t cayenne pepper
- 5-14.5 oz cans great northern beans, undrained

Place all ingredients in slow cooker. Cook on high for 4-5 hours or low for 7-8 hours or until chicken is cooked through.

When ready to serve, shred chicken with two forks and stir chili thoroughly. Serve hot and garnish with desired toppings.