



♥ recipes worth sharing

≡ Kylee's ≡

# CHICKEN CHILI



This creamy white chicken chili is warm, hearty, and packed with comforting flavor. Tender shredded chicken, great northern beans, salsa, green chilies, and melted Monterey Jack cheese come together in a rich slow cooker meal that's perfect for chilly evenings, family dinners, and cozy nights at home. ♥



PREP TIME  
10 min



COOK TIME  
8 hr



TEMPERATURE  
LOW  
(Slow Cooker)



YIELD  
6 servings

## ≡ INGREDIENTS ≡

- 2 chicken breasts
- 3 cans great northern beans, undrained (15 ounces each)
- 1 jar salsa (16 ounces)
- 1 small can chopped green chilies, undrained
- 2 cups Monterey Jack cheese, shredded



## ≡ STEP-BY-STEP INSTRUCTIONS ≡



- 1 Add everything to the slow cooker.**  
Place the chicken breasts into the bottom of the slow cooker. Add the great northern beans, salsa, and chopped green chilies.



- 2 Cook on LOW.**  
Cover and cook on LOW for about 8 hours, or until the chicken is tender and fully cooked.



- 3 Shred the chicken.**  
Remove the chicken from the slow cooker and shred it into bite-sized pieces using two forks.



- 4 Return and stir.**  
Return the shredded chicken to the slow cooker and stir everything together.



- 5 Add cheese and serve.**  
Add the shredded Monterey Jack cheese and stir until melted and creamy, about 5 minutes. Serve hot.



### RHINO TIP

For extra flavor, use a chunky salsa with a little heat or fire-roasted green chilies.

## ≡ TIPS & VARIATIONS ≡

♥ Top with sour cream, tortilla chips, cilantro, or extra shredded cheese.

♥ Rotisserie chicken can be substituted to save time.

♥ Pepper Jack cheese adds a little extra kick.

♥ This chili thickens as it sits and reheats very well the next day.

♥ Serve with cornbread or warm rolls for a complete meal.

≡ Family favorites, one recipe at a time. ≡

