

EASY WHITE CHICKEN CHILI

By: Jen Gerasimas

Serves: 6

Total time: 40 minutes stove top or 4-8 hours slow cooker

Ingredients

- 6 cups of chicken broth
- 2 (15 oz) cans of white kidney beans, drained (not rinsed)
- 2 cups (16 oz) jar of salsa verde
- 2 tsp ground cumin
- 2 chicken breasts, boneless & skinless
- 1/4 cup of chopped cilantro
- 1/2 lime, juiced (optional)
- Optional toppings: diced avocado, chopped fresh cilantro, chopped green onion, crumbled tortilla chips



Directions

For stove top:

In a large stockpot, add chicken broth, beans, salsa and cumin. Stir to combine and heat over medium-high heat until boiling. Then add the chicken breasts and let simmer for about 20 minutes until chicken is cooked through and no longer pink in the center.

Pull the chicken breasts out to shred. Stir in the cilantro and lime juice. Add back the shredded chicken. Remove from heat and serve with desired toppings.

For slower cook:

In a slow cooker, combine broth, beans, salsa, cumin, and chicken breast. Stir to combine. Cook on LOW for 8 hours or HIGH for 4 hours.

Pull the chicken breasts out to shred. Stir in the cilantro and lime juice. Add back the shredded chicken. Serve with desired toppings.