**SLOW COOKER CHICKEN & BEANS CHILI**

* 3 15-oz cans cannellini beans, rinsed, drained, and divided
* 1 25-oz can hominy, rinsed and drained
* 3 cups unsalted chicken stock
* 2 cups peeled cubed butternut squash
* 1 cup chopped yellow onion
* 2 TBS ground cumin
* 1 TBS chili powder
* ½ tsp kosher salt
* 2 garlic cloves, chopped
* 2 oregano sprigs
* 5-oz can diced green chiles, drained and divided
* 1 ¼ lbs. skinless, boneless chicken thighs
* Fresh cilantro leaves
* Cheddar cheese
* 1/4 cup chopped green onions
* 1 jalapeño and lime wedges

Process 1 can of beans in food processor until smooth. Place bean puree, remaining 2 cans of beans, hominy, and next 8 ingredients (through oregano) in a 6-quart electric slow cooker.

Reserve 1 tablespoon green chiles. Add remaining green chiles to cooker. Top with chicken thighs. Cover and cook on LOW 8 hours.

Shred chicken; stir into chili. Cover and keep warm.

Place chili bowls; top evenly with remaining chilies andcilantro, cheese, green onions, and jalapeño. Serve with lime wedges.