A Recipe For:

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# **Creamy Crockpot White Chicken Chili**

**From the Kitchen of:** Michelle

**Servings:** 8 - 10

**Prep Time:** 5 min **Bake Time:** 8 hours **Bake Temp:** Low

**Ingredients:**

* 1 lb. boneless skinless chicken breasts
* 1 yellow onion diced
* 1 cloves garlic
* 24 oz. chicken broth (low sodium)
* 2 15 oz cans great Northern beans drained and rinsed
* 2 4 oz cans diced green chiles (I do one hot, one mild)
* 1 15 oz can whole kernel corn drained
* 1 tsp salt
* ½ tsp black pepper
* 1 tsp cumin
* ¾ tsp oregano
* ½ tsp chili powder
* ¼ tsp cayenne pepper
* small handful fresh cilantro chopped
* 4 oz reduced fat cream cheese softened
* ¼ cup half and half

1. Add chicken breast to bottom of slow cooker, top with salt, pepper, cumin, oregano, chili powder and cayenne pepper.
2. Top with diced onion, minced garlic, great Northern beans, green chiles, corn, chicken broth and cilantro. Stir.
3. Cover and cook on LOW for 8 hours or on HIGH for 3-4 hours.
4. Remove chicken to large mixing bowl, shred, then return to slow cooker.
5. Add cream cheese and half and half, stir, then cover and cook on HIGH for 15 minutes, or until chili is creamy and slightly thickened.
6. Stir well and serv with desired toppings.

**Toppings:**

Sliced jalapenos, sliced avocados, dollop of sour cream, mince fresh cilantro, tortilla strips, shredded Monterey Jack of Mexican cheese.