

Slow-Cooker White Chicken Chili



Recipe:

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| - 2 jalapeños, seeded and minced | - 1 boneless chicken thigh |
| - 1 poblano pepper, seeded and diced | - 3 tablespoons dried basil |
| - 2 yellow onions, diced | - 1 1/2 teaspoons cayenne pepper |
| - 5 cloves garlic, minced | - 3 tomatoes, diced |
| - 3 (15 oz) cans Great Northern white beans, drained and rinsed | - 2 1/2 cups shredded monterey jack cheese |
| - 2 boneless chicken breasts | - Salt to taste |
| | - 1/2 cup fresh cilantro, chopped |

In a slow-cooker, add the jalapeños, onions, garlic and beans and place chicken on top. Top the chicken with basil and cayenne. Cover and slow cook on low for 6-8 hours or until chicken is fork-tender. Remove the chicken and shred with a fork before adding back into the slower cooker along with the tomatoes and cheese. Cover and cook for an additional 15 minutes until the cheese is melted all the way. Season to taste with salt and more cayenne pepper, if desired. Serve hot, garnished with tortilla chips and fresh cilantro.