



FROM THE KITCHEN OF: JAMIE NICKOS

SR. CASH APPLICATION SPECIALIST - JSG WESTMONT

CROCKPOT WHITE CHICKEN CHILI

INGREDIENTS

1 1/4 lbs boneless skinless chicken

2 (15 ounce) cans great northern beans or 2 (15 ounce) cans navy beans

1 (15 ounce) cans hominy or 1 (15 ounce) cans white corn

1 (1 1/4 ounce) envelopes taco seasoning

1 (4 1/2 ounce) cans of chopped green chilies

1 (10 3/4 ounce) cans condensed cream of chicken soup

1 (14 ounce) cans chicken broth

1/2 cup sour cream

"I JUST MADE THIS FOR CHILI OUR HALLOWEEN POTLUCK HERE AT JSG WESTMONT OFFICE. A FRIEND OF MINE ON MY BOWLING TEAM SHARED IT WITH ME SAYING IT WAS SUPER EASY AND SUPER DELICIOUS! IT TURNED OUT FANTASTIC!! I AM DEFINITELY GOING TO MAKE THIS AGAIN! MAYBE WITH A LITTLE MORE SPICE."

INSTRUCTIONS

Place chicken in a 4-quart slow cooker.

Top with beans and corn.

In a medium bowl, combine taco seasoning, chiles, condensed soup, and chicken broth. Pour over top of ingredients in the crockpot.

Cover and cook on low for 8 to 10 hours.

Before serving, stir gently to break up chicken, then stir in the sour cream.

Serve topped with green onions and jack cheese, if desired.

