

I found the idea for this recipe on Pinterest and then tweaked it a bit to make it my own. I have a few different versions but this one is the first one I ever tried. It's always a big hit when I have dinner parties and it's super easy to make!

White Chicken Chili

2-3 chicken breasts (can be frozen or thawed)

1 can of Rotel tomatoes

1 can of corn

1 can of black beans (drained) - I use jalapeño beans to give it a little kick!

1 package of ranch seasoning

1 block of cream cheese

Seasonings:

T Cummin

t Chili powder

t Onion powder

t Garlic powder

t Salt

t Pepper

Directions:

Place chicken breasts in bottom of crock pot.

Pour Rotel, corn and beans on top of chicken.

Add ranch and other seasonings then stir.

Once combined place cream cheese block on top of mixture.

Cook on low for 6 hours.

Stir the cream cheese in an hour before serving.

Once chicken is done, remove, shred and place back into crock pot.

Let the shredded chicken soak in all the flavor for about 15 min before serving.

I like to top mine with sour cream and cheddar cheese. Can be served alone, over rice or with chips. Eating it with scoop chips is my favorite. Enjoy!



