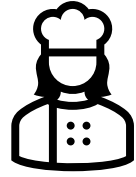


Crockpot Chicken Chili



Ingredients:

3-15oz. cans great northern, pinot or cannellini beans, drained
2- ½ c. chopped, cooked chicken
1 c. chopped onion
1 ½ c. chopped red, green, and/or yellow pepper
2 jalapeno chili peppers, stemmed and chopped
2 cloves garlic, minced
2 tsp. ground cumin
½ tsp. salt
½ tsp. dried oregano, crushed
3 ½ c. chicken broth
Shredded Monterey Jack cheese (optional)
Broken tortilla chips (optional)

Directions:

In a Crockpot combine the drained beans, chicken, onion, sweet pepper, jalapeno peppers, garlic, cumin, salt, and oregano. Stir in chicken broth. Cover, cook on low-heat setting for 8 to 10 hours or on high-heat setting for 4 to 5 hours. Ladle into bowls. Top each serving with some cheese and tortilla chips. If desired. Makes 8 servings

