

Crock Pot White Chicken Chili



Ingredients

4 cans (15 oz.) White Beans
1 can (15 oz) Petite Cut Diced Tomatoes
1 can (4 oz) Ortega Fire Roasted Green Chiles, Diced
2 pkgs. McCormick White Chicken Chili Seasoning
3 cups Water
2 Large Chicken Breasts, Boneless/Skinless (8 oz. ea.)

Directions

Drain and rinse beans. Add beans, tomatoes, chiles, both packages of seasoning mix and 3 cups water to crock pot. Stir ingredients to mix well.

Lay both chicken breasts on top of bean and seasoning mixture. Put lid on crock pot.

Turn on to high setting. Cook 3-4 hours, or 6-8 hours on low setting.

Before serving, remove chicken breasts from crock pot, and shred the meat. Add the chicken back in the crock pot, stir and serve.

Makes approximately 12 1-cup servings.

Number of Servings: 12

Nutrition Info

- **Calories:** 167.2
 - **Fat:** 1.1g
 - **Carbohydrates:** 29.9g
 - **Protein:** 18.2g
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Recipe submitted by SparkPeople user DAHNEESER.