



Chicken Chili

1 yellow onion – chopped
1 pound dry cannellini beans or 1 – 8 oz. cans of cannellini beans with liquid included
1 – 14 oz. can corn – drained
1 whole chicken breast – skinned and cubed
2 large garlic cloves - minced
2 TBS chili powder
1 TBS ground cumin
1 chipotle chili pepper with adobo – chopped
6 cups chicken broth for dry beans or 2 to 3 cups chicken stock for canned beans.
Salt & Pepper

- If using fry beans, soak them overnight.
- Place all of the ingredients in a Crock-Pot. If using canned beans include liquid and reduce stock to 2 to 3 cups.
- Mix well.
- Cover pot and cook chili for 6 to 8 hours. If you are using dry beans cook on high. If using canned beans cook on low.
- Serve cooked chili with sour cream and shredded cheese.
- Enjoy!