

SLOW COOKER CHICKEN CHILI

YIELD: 6 SERVINGS

TOTAL TIME: 3 HOURS 15 MINUTES

PREP TIME: 15 MINUTES

COOK TIME: 3 HOURS

INGREDIENTS:

3 large boneless skinless chicken breasts
1 cup diced bell peppers , (red or orange)
1 diced green bell pepper
1 jalapeno pepper , seeded & minced
1 (15 oz) can corn, drained & rinsed
1 14 oz can black beans , drained & rinsed
1 14 oz can kidney beans , drained & rinsed
1 large onion , diced
1 can Rotel tomatoes
3/4 cup salsa
2 limes , juiced
3 cups chicken broth , low sodium
3 cloves garlic
1 1/2 teaspoons cumin
1 tablespoon chili powder
1 can refried beans



DIRECTIONS:

Place chicken, bell peppers, jalapeno pepper, corn, beans, onion and tomatoes into the slow cooker.

In a large bowl combine salsa, lime juice, chicken broth, garlic, cumin and chili powder. Pour over chicken mixture.

Cook on high 3-4 hours or low 6-8 hours. Remove and shred chicken.

Return chicken to slow cooker, stir in refried beans and cook an additional 15-20 minutes or until hot.

Serve with your favorite toppings.

Recipe found on www.spendwithpennies.com