

# Slow Cooker Chicken Chili

Chicken chili made in the slow cooker with Hurst's Hambeen Slow Cooker Chili Mix.



Prep Time

15 mins

Cook Time

5 hrs 30 mins

Total Time

5 hrs 45 mins

Course: Soup Cuisine: American

Keyword: Slow Cooker Chicken Chili Servings: 12 Calories: 147kcal

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5 from 1 vote

## Equipment

- Slow Cooker- 6 quart or larger

## Ingredients

- 15.5 oz. pkg. Hurst's® HamBeens® Slow Cooker Chili
- 1 1/2 lbs. boneless skinless chicken breasts
- 1 sweet yellow onion diced
- 1 yellow bell pepper diced
- 3 garlic cloves minced
- 7 cups water
- 14.5 oz. can fire-roasted diced tomatoes
- 6 oz. can tomato paste
- 1/8 cup chopped cilantro
- salt to taste | recommend 1/2 to 1 teaspoon

## Instructions

1. Rinse and sort through the dry beans, sort out any debris and discard. Add the rinsed beans to the slow cooker.
2. Add the chicken breasts, onion, bell pepper, garlic and water. Add half of the chili seasoning packet (included in the bean package). **Do not add tomato ingredients, salt or cilantro yet.**
3. Cover and cook on HIGH for 5 hours without opening the lid during the cooking time.
4. Shred the chicken with two forks, you can shred them right in the slow cooker.
5. Add the diced tomatoes, tomato paste and remaining chili seasonings stir until combined.
6. Cover and cook for an additional 30 minutes on LOW heat.
7. Add salt to taste and stir in the cilantro. Serve with desired toppings and enjoy!

## Nutrition

Calories: 147kcal | Carbohydrates: 17g | Protein: 17g | Fat: 2g | Saturated Fat: 1g | Cholesterol: 36mg | Sodium: 191mg | Potassium: 634mg | Fiber: 5g | Sugar: 4g | Vitamin A: 304IU | Vitamin C: 27mg | Calcium: 48mg | Iron: 2mg

Slow Cooker Chicken Chili <https://www.themagicalslowcooker.com/slow-cooker-chicken-chili/>