

Slow Cooker White Chicken Chili

Not your standard chili with this recipe! Chicken in a creamy white sauce with white beans and corn.



Prep Time

15 mins

Cook Time

4 hrs

Total Time

4 hrs 15 mins

Course: Soup Cuisine: American Keyword: white chicken chili
Servings: 8 Calories: 278kcal Author: Sarah Olson



5 from 5 votes

Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 1.5 lbs. chicken breasts (chicken thighs work great in this recipe too)
- 30 oz. Cannellini Beans (two 15-oz. cans) drained
- 8.75 oz. can whole kernel corn (drained well)
- 30 oz. chicken broth (two 15-oz. cans) or 4 cups water and 2 chicken boullion cubes
- 4 oz. can fire roasted green chiles or 1 diced poblano pepper
- 1 cup sweet yellow onion diced
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. chili powder
- 1 tsp. cumin
- 1/2 tsp. oregano
- 1/2 tsp. garlic powder
- 1 cup sour cream (ADD AT THE END OF THE COOKING TIME)
- 1/8 cup minced cilantro (ADD AT THE END OF THE COOKING TIME)

Instructions

1. Add the chicken, beans, corn, chicken broth, green chiles, onion and seasonings to the slow cooker. Wait to add the sour cream and cilantro. Stir.
2. Place the lid on the slow cooker. Cook on HIGH for 4 hours or LOW for 8 hours.
3. When the cooking time is done, shred the chicken with two forks.
4. Add the sour cream and cilantro. Stir.
5. Serve and enjoy!

Notes

What should I serve this with?

This chili is wonderful as is but also great paired with one or more of the following:

- Fritos
- Monterey jack cheese

- Cornbread
- A squeeze of lime juice
- Additional sour cream
- Cubed avocado

What can I use instead of sour cream?

- 1 block of cream cheese - add at the end, place in soup and let melt for a few minutes. Stir into chili.
- Cream of chicken soup - 1 can, add at the beginning of the recipe.
- Leave out the creamy part of this recipe if you want a healthier chili.

How can I make this spicy?

- In place of the fire-roasted chiles use a diced jalapeno.
- Add a few shakes of hot sauce to your personal bowl.

Nutrition

Calories: 278kcal | Carbohydrates: 27g | Protein: 27g | Fat: 9g | Saturated Fat: 4g | Cholesterol: 69mg | Sodium: 1047mg | Potassium: 564mg | Fiber: 7g | Sugar: 3g | Vitamin A: 504IU | Vitamin C: 16mg | Calcium: 120mg | Iron: 4mg

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