

# Southwest Chipotle Chicken Chili



**MAKES 6 - 8 SERVINGS**

## **Ingredients:**

- 2 large chicken breasts
- 2 c low-sodium chicken broth
- 1 c onions, chopped
- 1 c carrots, chopped
- 1 c celery, chopped
- 2 cloves garlic, minced (or 2 - 4 tsp garlic powder)
- 1 can (15-16 oz) cannellini beans
- 1 can (15-16 oz) great northern beans
- 1 can (4 oz) diced green chilies
- 2 Tbsp Southwest Chipotle Fresco Spice Blend
- 1 tsp salt
- 1 tsp ground cumin
- Cilantro for garnish

## **Directions:**

Place all ingredients in slow cooker. Cook on low 6-8 hours or until chicken is thoroughly cooked. Remove chicken from slow cooker, shred with a fork, place back in slow cooker and stir into slow cooker mixture. Scoop chili into serving bowls, top with cilantro and/or other toppings (i.e. plain Greek yogurt, shredded cheese, salsa, etc).

**Note:** Southwest Chipotle Spice Blend has the following ingredients - Chili powder, cilantro, cumin, oregano, salt, basil, garlic, onion, brown chipotle peppers, thyme, smoked paprika, and pepper.