



White Chicken Chili

Ingredients:

4-5 Boneless Chicken Breasts
1 ½ tsp Chili Powder
1 tsp Ground Cumin
½ tsp Onion Powder
½ tsp Garlic Powder
14.5oz Chicken Broth
4.5oz Can Chopped Green Chiles
15oz Can White Corn Drained
2, 15.5oz Can of Great Northern Beans
3 Tbsp Olive Oil
3 Tbsp Oat/All Purpose Flour
1 Cup Milk
1 tsp Chicken Bouillon
¼ tsp White Pepper
½ tsp Seasoned Salt
½ Cup Plain Greek Yogurt

Directions:

1. Put chicken breasts, chicken broth, chili powder, cumin, onion powder, garlic powder, green chiles, corn and beans into a slow cooker and cook on low for 6-8 hours.
2. About an hour before serving, add olive oil to a small saucepan on medium to high heat. Whisk in flour and allow to bubble and brown a bit. After a few minutes, gradually whisk in the milk and chicken bouillon.
3. Allow the sauce to simmer for 4-5 minutes, whisking frequently until it is slightly thickened. Add salt and pepper.
4. Pour Sauce into slow cooker and mix.
5. Add plain greek yogurt and mix.
6. Shred the chicken with two forks until well shredded throughout.
7. Let cook on low for 1 more hour.