

Crockpot White Chicken Chili – Shirley and Bob Gunderson

4 boneless chicken breasts cooked, and shredded or diced
2 large onions, chopped and sautéed in 2 tbsp. oil or butter
2 15 ounce cans great northern beans or navy beans
2 15 ounce can small white beans
1 15 ounce can Hominy
2 Jars (16oz) Salsa Verde
2 10 ³/₄ oz. cans cream of chicken soup (not low-fat)
2 small (4 ¹/₂ oz.) cans chopped mild green chilies (hotter chilies if you like)
2 tsp garlic powder (or crushed garlic)
Salt and pepper to taste
1 14 oz. can chicken broth (or equivalent made from chicken bouillon)

1. Cook and shred or dice chicken
2. Sautee chopped onions until translucent, but not browned
3. In a separate dish mix Salsa Verde, cream of chicken soup, green chilies, garlic, salt and pepper until well combined.
4. In a large crockpot, combine chicken, drained and rinsed beans, hominy, and sautéed onions. Pour the Salsa Verde/soup mixture over ingredients in crockpot.
5. Cook on low for 8 to 10 hours. Stir in chicken broth as needed for desired consistency.
6. Top with chopped green onions, sour cream and grated cheese if desired.