



Creamy White Bean-Jalapeño Chicken Chili

Prep: 20 minutes

Slow Cook: 6 hours 15 minutes • Serves: 10

- 2 cans (14.5 ounces each) chicken broth
 - 1 can (14.5 ounces) diced tomatoes, undrained
 - 1 teaspoon ground coriander
 - 1 teaspoon ground cumin
 - 1 teaspoon dried oregano
 - 1 teaspoon salt
 - 3 boneless, skinless chicken breasts
 - 3 garlic cloves, minced
 - 3 medium jalapeño peppers, seeded if desired, sliced
 - 1 medium onion, chopped
 - 1 package (8 ounces) cream cheese, cut into small pieces, room temperature
 - 2 cans (15.5 ounces each) great Northern chili beans in mild chili sauce, undrained
 - 1 cup frozen corn
 - 2 tablespoons fresh lime juice
 - ½ cup shredded sharp Cheddar cheese
- Optional toppings: crumbled cooked bacon, chopped green onions, chopped cilantro, sliced jalapeño pepper, crushed tortilla chips, sliced radishes

1. In 4½- to 6-quart slow cooker, stir broth, tomatoes, coriander, cumin, oregano and salt; add chicken, garlic, jalapeños and onion. Cover; cook on low 6 to 7 hours (high 3 to 4 hours).

2. Remove chicken; shred with 2 forks. Stir cream cheese into chili, then stir in beans, corn and shredded chicken; cover and cook 15 minutes on low (10 minutes on high) or until heated through.

3. Stir in lime juice. Serve chili topped with Cheddar cheese and optional toppings, if desired. Makes about 12 cups.

*Approximate nutritional values per serving:
242 Calories, 10g Fat (6g Saturated),
44mg Cholesterol, 1199mg Sodium,
21g Carbohydrates, 5g Fiber, 16g Protein*