

# 1 chili shines in c

## Slow Cooker White Chicken Chili

2 pounds boneless, skinless chicken thighs	2 15.5-ounce cans great Northern beans, drained and rinsed, divided
1 large green or red bell pepper, seeded and chopped	½ teaspoon ground cumin
1 small onion, chopped	¼ teaspoon black pepper
14.5-ounce can low-sodium chicken broth	10-ounce package frozen corn kernels, thawed
1½ cups tomatillo salsa or salsa verde, like La Victoria	¼ cup fresh cilantro, chopped
	Tortilla chips, optional

1. Place chicken thighs in slow cooker and top with green or red bell pepper and onion. In blender, combine chicken broth, salsa and one can of the beans. Puree until smooth and add to slow cooker along with cumin and black pepper.

2. Cover and cook for 6 hours on high or 8 hours on low. Uncover and remove chicken thighs to cutting board. Stir corn, remaining can of beans and cilantro into slow cooker. Shred chicken and return to slow cooker. Heat through. Serve with tortilla chips.

— *Recipe from Family Circle magazine, submitted by Rita Nahm*