

## White Chicken Chili

### Ingredients

- 1 tablespoon extra virgin olive oil
- 1 medium onion, diced
- 2 cups cooked chicken (I usually use an oven-baked rotisserie chicken from the grocery store to save on time), shredded
- 2 cans Great Northern Beans, drained and rinsed
- 1 can corn, drained
- 1 can (4 ounces) green chiles
- 1/2 teaspoon cumin
- 1/2 teaspoon oregano
- 1 box (32 ounces) chicken broth
- Kosher salt (to taste)
- Pepper (to taste)
- 1 lime, juice
- Optional: Cilantro, sour cream, jack cheese, avocado, or tortilla chips

**MAKE IT NOW STOCK POT:** In a large pot, saute the onion and cook until it starts to become translucent. Once the onion is done, add shreds of chicken, Great Northern Beans, corn, green chilies (with juice from can), cumin and oregano to the large pot. Stir to combine all of the ingredients and then add the chicken broth. Bring to a boil and simmer for 20-30 minutes to allow the broth to reduce. Add salt and pepper (to taste) and juice from one whole lime. Serve with sour cream, chopped cilantro, shredded cheese, avocado or tortilla chips.

**MAKE IT A FREEZER MEAL:** (You can saute your onion first for deeper flavor, but it's not essential). Add all ingredients into gallon ziplock bag, removing as much air as possible when you seal. Label bag indicating where to find the chicken broth/lime. Serve with sour cream, chopped cilantro, shredded cheese, avocado or tortilla chips.

**COOK IN INSTANT POT (frozen):** Place frozen contents into inner pot. Lock lid into place and seal steam nozzle. Cook on high pressure for 10 minutes. Use quick release method. Serve with sour cream, chopped cilantro, shredded cheese, avocado or tortilla chips.

**COOK FROM INSTANT POT (thawed):** Place thawed contents into inner pot. Lock lid into place and seal steam nozzle. Cook on high pressure for 6 minutes. Use quick release method. Serve with sour cream, chopped cilantro, shredded cheese, avocado or tortilla chips.

**COOK IN CROCK POT (thawed):** Place thawed contents into crock pot. Cook on low 3-4 hours or high 2-3. Serve with sour cream, chopped cilantro, shredded cheese, avocado or tortilla chips.