

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's WHITE CHICKEN CHILI

Creamy, Hearty & Full of Flavor!

Tender chicken, white beans, corn, and mild green chiles in a creamy, cozy chili — a family favorite that's easy, delicious, and perfect for busy days!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	4½ HOURS	4 HOURS 40 MIN	6–8

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 2 (15 oz) cans white beans (great northern or cannellini), drained
- 1 (15 oz) can corn, drained
- 1 (4 oz) can diced green chiles
- 1 (10 oz) can green enchilada sauce
- 1 packet McCormick White Chicken Chili seasoning mix
- 1 cup chicken broth
- 8 oz cream cheese, cubed



INSTRUCTIONS

1. Add chicken broth to the slow cooker and whisk in the White Chicken Chili seasoning mix.
2. Add chicken breasts.
3. Stir in beans, corn, green chiles, and enchilada sauce.
4. Cover and cook on **HIGH** for 3 hours.
5. Add cream cheese and stir until melted and creamy. If you like a bolder flavor, stir in a little extra seasoning mix.
6. Continue cooking on **HIGH** for 1½ hours, stirring occasionally.
7. Remove chicken breasts, shred with two forks, and return to the slow cooker.
8. Stir well, taste, and season with salt and pepper if needed.

BUBBIE'S TIPS

- Use rotisserie chicken for an even quicker meal!
- For a thicker chili, mash some of the beans before serving.
- Add a squeeze of lime juice for extra brightness.
- Top with your favorite fixings to make it your own.

SERVING IDEAS

- Top with shredded cheese, cilantro, and a squeeze of lime.
- Serve with tortilla chips, cornbread, or warm tortillas.
- Pair with a simple green salad or roasted vegetables.

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITES

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