

# Southwest Chicken Chili

A Delicious Slow Cooker Recipe from ThePeacefulMom.com!

## INGREDIENTS

2 cups baked chicken, shredded (we used chicken breasts)  
3 cups cooked navy beans (or other white bean)  
2 cups frozen corn kernels  
(2) 32 ounce containers chicken stock (we use one without MSG)  
(2) 4 ounce cans diced green chilies  
2 tablespoons minced dried onions  
1 tablespoon dried cumin  
1 tablespoon garlic salt  
fresh lime juice (optional)  
avocado slices (optional)

## INSTRUCTIONS

Add chicken stock, chicken, beans, corn, chilies and spices to your slow cooker.

Stir to combine all ingredients well.

Cook on low for 3 hours.

To thicken, remove 1 and 1/2 cups of the chili and blend well in a blender (or use an immersion blender right in the slow cooker). Add blended chili back into the slow cooker and mix well.

Just before serving add a splash of lime juice and a slice of avocado to each bowl.

Enjoy!