



## Chrisâ€™™ Favorite Chicken Chili

### Description

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My friend Diane made this chicken chili for some couples one night and my husband ate two helpings. That might seem like no big deal for most men, but my husband rarely eats two helpings of something unless he really, really likes it. So I decided to name this recipe Chris's™ Favorite Chicken Chili. The herbs give it a fresh flavor and I used a rotisserie chicken from the grocery store.

I added the sour cream at the end, but Diane says she throws it all in at the same time. Another option is to mix 1/2 block of melted cream cheese with a little milk and stir it into the chili toward the last half hour or so. It gives the chili a little creamier flavor. It's totally up to you. It tastes great with or without the cream cheese. My husband likes it with the cream cheese, but the picture above is without it.

Linking to: [Time To Sparkle Link Party](#), [The Sunday Showcase Party](#)

## Chicken Chili

Author: Dawn

### Ingredients

- one roasted chicken, shredded
- 1 qt. plus 1 can of chicken broth
- 2 cans great northern beans
- 1 can black beans, drained
- 1/4 cup olive oil
- 1/2 cup sour cream
- 1 pkg of white chicken chili seasoning
- fresh herbs..chives, cilantro
- salt and pepper
- tsp minced garlic or to taste
- 1/2 block cream cheese, melted with a little milk (optional)

### Instructions

1. Shred chicken and be sure to take the skin off and remove any bones.
2. Place chicken and remaining ingredients in a slow cooker and cook for 6- 8 hrs on low. Stir in cream cheese if desired
3. Optional: Top chili with shredded cheese, sliced avocado, chopped cilantro, sour cream, chives

### Date Created

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### Author

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