

Choco Fever Dream

Creamy Crockpot White Chicken Chili

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb boneless, skinless chicken breast, cubed
- [ ] 2 cans (15 oz each) white beans, drained and rinsed
- [ ] 1 cup corn kernels (fresh or frozen)
- [ ] 1 cup chicken broth (low-sodium)
- [ ] 1 cup milk
- [ ] 1 small onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 can (4 oz) green chilies, diced
- [ ] 1 tsp ground cumin
- [ ] ½ tsp smoked paprika
- [ ] Salt and pepper to taste
- [ ] 2 tbsp lime juice
- [ ] ¼ cup chopped fresh cilantro
- [ ] ¼ cup Greek yogurt (optional, for serving)

Instructions

1. Season the chicken cubes with salt, pepper, and cumin. Creamy white chicken chili gets its base here.
2. In a skillet, heat a drizzle of oil over medium heat and brown the chicken briefly, just until lightly golden. This adds depth without overcooking.
3. Transfer the chicken to the crockpot. Add onion, garlic, green chilies, beans, corn, broth, milk, and smoked paprika. Stir gently.
4. Cover and cook on low for 6 hours, or on high for 3-4 hours, until the chicken is tender and flavors meld.
5. Before serving, stir in lime juice and fresh cilantro. Top each bowl with a spoonful of Greek yogurt if desired.
6. Enjoy with warm corn tortillas or a side of crusty bread. For a twist, try herb crockpot chicken breast alongside.

Nutrition per serving

320 kcal	30 g	27 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker chili, mash a few beans against the side of the crockpot before serving.
- Adjust salt after the final simmer; low-sodium broth helps control overall sodium.
- For a dairy-free version, omit the yogurt or replace with coconut cream.