

Chicken Chili

Recipe type: main dish

Serves: 6

Time: 30 minutes active + 8 hours cooking



Ingredients

- 2 cups (1 pound) dry pinto beans
- 2 cloves garlic, minced
- 1 jar (16 ounces) chunky salsa
- 1 can (13 ounces) chunk chicken breast, shredded
- 1 packet (1.25 ounces) taco seasoning
- Shredded cheese, sour cream, and chopped cilantro, for topping (optional)

Directions

1. Place rinsed beans and garlic in a 6-quart crockpot.
2. Add enough water to fill the crockpot half way. Cook on low for 8 hours.
3. Drain the beans into a colander, reserving 5 cups of liquid.
4. Place beans and 3 cups of the reserved liquid back into the crockpot. Mix in the salsa, chicken, and taco seasoning. Add more liquid to desired consistency.
5. Cook on high for 20-30 minutes, until heated through. Serve hot with toppings of your choice.

