



Noreen's Kitchen

Pressure Cooker

White Bean Chicken Chili

Ingredients

4 large chicken breasts, cubed	4 cloves garlic, chopped
2, 40-ounce cans great northern beans drained and rinsed.	4 cups chicken stock
1, 28 ounce can petite diced tomatoes	2 tablespoons ground cumin
1, 28 ounce can fire roasted green chilies	2 tablespoons Mexican oregano
2 cups salsa verde	1 teaspoon dried thyme
1 large onion, chopped	1 teaspoon kosher salt

Step by Step Instructions

NOTE: I am using a BeCooker 8 quart electric pressure cooker using the “meat/Stew” setting. Please refer to the owner’s manual for the best results from your particular model of appliance. Not all of are the same and some have default settings and some have manual settings.

Place all the ingredients into the vessel of your pressure cooker.

Use the setting recommended for your machine for meat or stew. I cooked this for 35 minutes.

Natural release the pressure. Meaning allow the pressure on the machine to disperse naturally without releasing the valve. This will help you to have super tender chicken in the chili.

Once pressure has been released, remove the lid, stir the chili and serve.

Serve this chili with grated Monterey jack cheese, chopped sweet onion, fresh, chopped cilantro and a dollop of sour cream or Mexican crema.

Leftovers can be kept in an airtight container in the refrigerator for up to one week and in the freezer for up to three months.

This is an excellent option for freezer banking, and you can make a big batch and divide and freeze. Reheat on the stove top or in the pressure cooker for quick reheated frozen chili!