

Verde Chicken Chili

Ingredients:

- 1) 2 chicken breast, boiled & shredded
- 2) 3 cans chicken broth
- 3) 2 cans white Beans
- 4) 1 can black beans
- 5) 1 jar salsa verde

Instructions:

- 1) Place thawed chicken into the bottom of a large pot. Try not to overlap the chicken. Cover with 1 inch of water. Bring water to boil. Once water reaches a boil, cover and reduce temperature to a simmer. Cook for 8 to 16 min. Chicken should reach 160 degrees.
- 2) Remove chicken and shred with 2 forks. Drain Water.
- 3) Return shredded chicken to pot, add broth, beans, and salsa. Do not drain white beans. Drain black beans if desired.
- 4) Bring chili to a boil then reduce to simmer for 10 min.
- 5) Sever hot and sprinkle cheese on top. Enjoy
- 6) Option toppings could include: sour cream, corn chips, chives, cilantro, or avocados.

