



White Chicken Chili

PREP: 15 min.

INGREDIENTS:

- 4 Tbsp. extra virgin olive oil
- 1 medium onion, diced
- 5 jalapeño peppers diced
- 4 garlic cloves minced
- Salt
- Pepper
- 1 rotisserie chicken (I use Sam's Club)
- 2 cans of corn (optional, I do not use the corn)
- 1 can original Rotel
- 3-4 cups chicken broth
- 2 Tbsp. chili powder
- 2 tsp. ground cumin
- 2 8 oz. packages of Philadelphia Cream Cheese (do not substitute)
- 1 lb. bacon

RECIPE INSTRUCTIONS:

1. Dice onions & peppers and mince garlic.
2. Take all the meat off the chicken and cut or shred it to the desired size. I like to cut mine into small pieces.
3. Cook bacon to desired crispness. I like mine pretty crispy. I use an air fryer and pre-cut the bacon into bite-sized pieces.
4. Heat olive oil in a large stock pot. Add diced onions and peppers, and sauté with a sprinkle of salt until onions are translucent. Add garlic and sauté for an additional minute.

