

Jalapeno Popper Chicken Chili

1 lb bacon	1 tsp ground cumin
3 tbsp extra virgin olive oil	1 tsp oregano
1 small onion, diced	1 (10 oz) can tomatoes with green chilies
1 can diced jalapenos, drained	1 + 1/2 cups chicken broth
3 cloves garlic, minced	1 (14 oz) can navy beans, drained
2 (10oz) can of chicken breasts	1 (14 oz) can corn, drained
2 tsp chili powder	1 (8 oz) cream cheese

- Cut the bacon into 1 inch pieces and cook in a large soup pot until crispy.
- In another large soup pot heat 2 tbsp extra virgin olive oil over medium heat and sauté onion, jalapeno, and garlic until tender.
- Add chicken pieces to the soup pot adding another tablespoon of olive oil as well. Add cumin, chili powder, and oregano. Toss chicken and seasonings together and lightly brown chicken on all sides.
- Stir in a can of diced tomatoes, chicken broth, corn, and navy beans and increase heat to bring to a simmer. Let simmer for 30 minutes.
- Stir in cream cheese and stir until completely melted. Stir in bacon. Remove from heat.
- Serve with corn chips.

***Add more chicken broth if it is too thick.*



Make sure to drain the liquid off the jalapenos otherwise it will be very spicy, sometimes I even do a quick rinse off.

Use full fat cream cheese that is what also cuts the heat.