

Slow Cooker Chicken Chili

1 1/2 pounds boneless skinless chicken breast
1 1/2 teaspoons chili powder
1 teaspoon cumin
1 teaspoon garlic powder
2 cups chicken broth
1 small can of green chiles
2 cans great northern beans, drained and rinsed
2 cups frozen corn (can also use canned corn)
3 tablespoons butter
3 tablespoons flour
1/2 cup milk
1 teaspoon chicken base (or 1 bouillon cube), dissolved in 1/2 cup hot water
salt and pepper to taste
1/4 cup sour cream

for topping:

shredded cheese
tortilla strips
sour cream

Place the chicken breasts in the crockpot. Add the chili powder, cumin, garlic powder, chicken broth, green chiles, beans, and corn. Cook on low for 6-8 hours. About one hour before the chili is done, melt the butter in a medium saucepan over medium heat. Whisk in the flour to form a paste. Cook 2-3 minutes or until slightly golden. Whisking constantly to prevent lumps, slowly add the milk and the water/chicken base mixture. Continue to cook until thickened, then add the salt and pepper. Pour the mixture into the slow cooker and stir to combine. Add the sour cream and stir until combined. Pull out the chicken breasts and shred them with two forks to desired size, then return to the slow cooker. Let cook for another hour. Serve with toppings of your choice, and enjoy!

adapted from [Lovely Little Kitchen](#)