

Hot Momma White Chicken Chili

HOT MOMMA WHITE CHICKEN CHILI

INGREDIENTS

- 4 Chicken Breasts, boiled, shredded
- 2 Tbsp Hot Momma Seasoning, mild or fiery
- 2 Cups Chicken Broth
- 19 oz Can Great Northern Beans, drained
- 12 oz Can Corn, drained
- 4 oz Can Diced Green Chiles
- 1 tsp Chili Powder
- $\frac{1}{2}$ tsp Onion Powder
- 4-8 oz Cream Cheese
- 1 Tbsp Corn Starch
- 1 Tbsp Cold Water
- Salt and Pepper to taste

DIRECTIONS

In a stock pot, add chicken broth, HMS, onion powder, and chili powder. Bring to a boil. Add beans, corn, and chiles. Add salt and pepper to taste. Reduce to a simmer. Add chicken and cream cheese. Stir to blend. Cover and let simmer 15 minutes. Stir corn starch and cold water. Remove lid. Add to chili and stir. Let simmer 15 minutes. Ac-salsa-rize!