

Kallie's Instant Pot White Chicken Chili

Prep Time: 10 minutes

Cook Time: 20 minutes

Serves: 6-8 people

****NOTE:** This is a recipe for an Instant Pot! It can also be made in a Crock Pot/Slow Cooker with the same ingredient, but in my opinion, it is much better in the Instant Pot! Please be sure to read your manual if you are not familiar with your pressure cooker.

INGREDIENTS:

- 2 large Chicken breasts (thawed)
- 1 medium Onion (chop to the size of your liking)
- 1 can Black beans (drain and rinse)
- 1 can White beans (drained)
(I use Canelli Beans)
- 1 can Corn (do not drain juice)
- 1 can Rotel tomatoes (do not drain juice)
- 2 cup Chicken Broth
- 1 TSP Chili powder
- 1 TSP Cumin powder
- 1 TSP Cajun seasoning
(optional, we like an extra kick!)
- 1 .4oz Ranch packet
- 1 8oz package of Cream Cheese



DIRECTIONS:

1. Place all ingredients into your pot starting with the chicken, followed by the beans, onion, corn, tomatoes, and chicken broth. Add your desired spices, Ranch packet and stir to combine. Be sure there is juice under the chicken, so it does not burn.
2. Cut your cream cheese into cubes (6-8 pieces) and place on top of all other ingredients. Cover and seal your lid. Cook on manual high pressure for 20 minutes. Once done, let it 'naturally release' for about 10 minutes before venting and opening the lid.
3. Take out chicken breasts and shred into small pieces. Put chicken back into the pot for a final stir before serving.

Hay **CHIX**
Feed like a BOSS.