

Brick City Chicken Chili

Ingredients:

1 lb boneless skinless chicken breasts

1 TBSP olive oil

4 cloves of garlic, minced

1 small onion, diced

1 16 oz. can of cannellini beans, undrained

1 14 oz. can of kidney beans, undrained

1 14 oz. can pinto beans, undrained

1 4 oz can of mild diced green chiles

Salt & Pepper

1 14.5 oz. can chicken broth mixed with 1 TBSP cornstarch

6 oz. Brick City Barbecue Sauce

Directions:

1. Rub chicken breasts in olive oil and place on bottom of the slow cooker, and add all of the remaining ingredients and stir around chicken
2. Cook on low 6-8 hours or High 3-4 hours. When chicken is tender, remove to cutting board to shred and return to slow cooker. Cook for an additional 20 minutes
3. Add additional water or chicken broth for a less chunky soup if desired
4. Add Salt & Pepper to taste
5. Garnish with cheese, sour cream, chips or bacon! Enjoy!