

BBQ Chicken Chili

Yield: 6 Servings **Author:** Lauren

Prep time: 10 M Cook time: 4 hour Total time: 4 H & 10 M

Chicken breast, BBQ sauce, beans, and classic chili spices all come together for this BBQ Chicken Chili

INGREDIENTS:

- 1 lb Chicken Breast
- 2 cups Chicken Stock
- 1 cup BBQ Sauce
- 1 can Pinto Beans
- 1 can Kidney Beans
- 1 can Cannalini Beans
- 1 Onion
- 1 4 oz can Green Chilies
- 8 Slices Turkey Bacon
- 1 tsp Liquid Smoke
- 2 tsp Garlic, minced
- 3 tsp Chili Powder
- 1 tsp Cumin
- 1 tsp Paprika
- 1 tsp Salt
- 1 tsp Black Pepper

INSTRUCTIONS:

1. In a 5quart slowcooker, spray the inside with non-stick spray and lay the chicken breasts on the bottom
2. Pour in the chicken stock
3. Dump in the BBQ Sauce and stir
4. Drain and rinse the cans of beans and add them to the slow cooker
5. Roughly chop the onion and add to the cooker
6. Add in the green chilies, garlic, liquid smoke, cumin, paprika, salt and pepper and mix until combined
7. Cover and cook on high for 3 hours or low for 6
8. After 3 hours of cooking, shred the chicken breasts using two forks and continue to cook for 1 more hour
9. While the chicken finishes, cook the turkey bacon in the microwave until crispy, break into small pieces, and add to the chili – reserve some for toppings if desired
10. Serve Hot with Greek yogurt and Mozzarella cheese if desired and Enjoy!!