

Crockpot Chicken Chili

Recipe By *Norene Gilletz*



Cooking and Prep:  3
h 15 m

Serves:  10

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Gluten Free

Source: OU Kosher

This chili comes together quickly and makes a big batch. To save time, prepare all the vegetables in the food processor.

Ingredients (17)

Main ingredients

- 2 tablespoons **Bartenura Olive Oil**
- 2 medium onions, chopped
- 2 red bell peppers, chopped
- 2 cups sliced mushrooms
- 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**
- 6 boneless, skinless chicken breasts, cut in 1-inch chunks
- 1 (19-oz.) can red kidney beans, drained and rinsed

- 1 (19-oz.) can black beans, drained and rinsed
 - 1 (28-oz.) can whole tomatoes
 - 1 cup tomato sauce
 - 5.5 ounces **Gefen Tomato Paste**
 - 1 teaspoon brown sugar
 - 1/2 teaspoon dried oregano
 - 1 teaspoon dried basil
 - salt, to taste
 - pepper, to taste
 - 1 tablespoon chili powder (or to taste)
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Start Cooking

Prepare the Chili

1. Heat the oil in a large skillet on medium-high heat. Add onions and sauté for four minutes, until softened. Add peppers, mushrooms, and garlic, and sauté three or four minutes longer.
2. Transfer sautéed vegetables to the sprayed insert of a slow cooker. Stir in remaining ingredients. Cover and cook on low for three to four hours.

Tip:

Reheats and/or freezes well.

Variation:

Replace chicken breasts with 4 cups shredded cooked chicken or turkey. Add to chili the last 30 minutes of cooking.

If desired, you can also add 1 cup well-drained canned or frozen corn at this time.