

# White Chicken Chili



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11 Qt Multi Function Pressure Cooker

This evening, cozy up with a bowl of White Chicken Chili. Our recipe is filled with hearty chicken, flavorful beans, and delicious sweet corn stirred together in a creamy broth. Your NESCO Pressure Cooker gets this dinner on the table in just minutes. Similar to traditional beef chili, White Chicken Chili is paired perfectly with a dollop of sour cream.

## Your Key Ingredient:

[NESCO Pressure Cooker](#)

## Grocery Ingredients:

1 lb cooked chicken

1 packet of McCormick White Chicken Chili Seasoning Mix  
1 cup of water  
1 cup fresh chopped tomatoes  
1 can of corn drained  
1 can white beans un-drained  
Sour cream and chives

**Instructions:**

1. Put chicken, water, beans, corn, tomatoes, and seasoning in **NESCO® Pressure Cooker** and cook for three minutes on HIGH pressure. Set regulator knob to SEAL.
2. When complete, gently stir and serve with a dollop of sour cream and sprinkle of fresh chives.