White Chicken Chili



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.