**White Chicken Chili**

This recipe provides a great tomato-free alternative for chili, and still gets a lot of flavor from jalapenos and green chilies. It’s flavorful, but not too spicy. Coconut milk is added just before

serving, and then the chili is topped off with slices of avocado and fresh cilantro.

**ingredients**

2 lbs. boneless skinless chicken breast, cut into 1-inch pieces

1 medium white onion, diced

1 jalapeno, seeded and diced

4 cloves garlic, minced

4 cups chicken broth

8 oz. canned green chilies

10 oz. mushrooms, sliced

1 tbsp cumin

1 tsp dried oregano

1/8 tsp cayenne

Pinch of white pepper

1/2 cup coconut milk

Salt and pepper, to taste

1 avocado, pitted and sliced

2 tbsp cilantro, chopped

**Directions**

 Place the chicken into the bottom of a slow cooker. Add the remaining ingredients except the coconut milk, avocado, and cilantro. Stir to combine everything, cover, and cook on low heat for 7-8 hours. Half an hour before serving, stir in the coconut milk. Top with fresh cilantro and avocado slices to serve.