

White Chicken Chili

Ingredients:

- 2-3 boneless, skinless chicken breasts
- 1 can (15 oz) white beans, drained and rinsed
- 1 can (4 oz) diced green chiles
- 1 packet ranch seasoning mix
- 1 tsp cumin
- 1 tsp chili powder
- 4 cups chicken broth
- 1 block (8 oz) cream cheese (add at the end)

Instructions:

1. Place chicken, beans, green chiles, ranch seasoning, cumin, chili powder, and chicken broth in the crockpot.
2. Cover and cook on low for 6-8 hours or high for 3-4 hours.
3. Shred the chicken and stir in cream cheese 20 minutes before serving

Orange Chicken

Ingredients

1.5 lbs boneless, skinless chicken breasts or thighs	1 tsp ground ginger
1 cup orange marmalade	1/2 tsp crushed red pepper flakes (optional for some heat)
1/2 cup soy sauce	1 tbspcornstarch (optional for thickening)
1/4 cup rice vinegar	2 tbspcornstarch (optional for thickening)
1/4 cup brown sugar	Cooked rice, for serving
2 cloves garlic, minced	Sliced green onions and sesame seeds for garnish (optional)

Instructions

1. Whisk together the orange marmalade, soy sauce, rice vinegar, brown sugar, garlic, ginger, and red pepper flakes (if using).
2. Pour half the sauce into the crockpot and place the chicken breasts (or thighs) in the bottom of the Crockpot.
3. Pour the rest of the orange sauce over the chicken in the Crockpot. Cover and cook on low for 4-5 hours or on high for 2-3 hours, until the chicken is tender and easily shreds.
4. Once the chicken is done, remove it from the Crockpot and cut into chunks. In a small bowl, mix cornstarch and water, then stir the mixture into the sauce in the Crockpot.
5. Return the chicken, cover and cook on high for an additional 10-15 minutes, until the sauce thickens.

Salsa Verde Pork

Ingredients:

2 lbs pork shoulder or pork loin
1 jar (16 oz) salsa verde
1 tsp cumin
1 tsp garlic powder
½ tsp salt
Juice of 1 lime

Instructions:

1. Place the pork in the crockpot.
2. Pour salsa verde over the pork and add seasonings.
3. Cover and cook on low for 7-8 hours or high for 4-5 hours.
4. Shred the pork and serve in tacos, burritos, or over rice.

Honey Garlic Chicken

Ingredients:

4 boneless, skinless chicken thighs or breasts
1/3 cup honey
1/4 cup soy sauce
2 tbsp ketchup
2 tsp minced garlic
1 tsp dried basil

Instructions:

1. Place the chicken in the crockpot.
2. In a bowl, mix honey, soy sauce, ketchup, garlic, and basil. Pour over the chicken.
3. Cover and cook on low for 6-7 hours or high for 3-4 hours.
4. Serve with rice and steamed veggies.

Cajun Chicken & Sausage Gumbo

Ingredients:

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| 1 lb boneless, skinless chicken thighs (or breasts) | 1 green bell pepper, diced |
| 12 oz andouille sausage, sliced | 2 celery stalks, diced |
| 1 can (14.5 oz) diced tomatoes | 3 cloves garlic, minced |
| 4 cups chicken broth | 1 tbsp Worcestershire sauce |
| 2 tbsp Cajun seasoning (adjust for spice level) | 1 tbsp hot sauce (optional) |
| 1 tsp smoked paprika | 1 cup frozen okra (added in the last 30 minutes) |
| | 2 tbsp cornstarch + 2 tbsp water (for thickening, optional) |
| ½ tsp thyme | Cooked white rice (for serving) |
| ½ tsp black pepper | Chopped green onions (for garnish) |
| 2 bay leaves | |
| 1 small onion, diced | |

Instructions:

1. Add the chicken, sausage, onion, bell pepper, celery, garlic, diced tomatoes, broth, Cajun seasoning, paprika, thyme, black pepper, bay leaves, Worcestershire sauce, and hot sauce to the slow cooker. Stir to combine.
2. Cover and cook on low for 6-7 hours or high for 3-4 hours.
3. Remove the chicken, shred it, and return it to the pot.
4. Stir in the okra and let cook for another 30 minutes.
5. If you want a thicker gumbo, mix the cornstarch and water, then stir it in and cook for another 10-15 minutes until thickened.
6. Serve over white rice and garnish with green onions.