

# Vegan White Chick'n Chili



## Ingredients

- 2 packages Vegan shredded chick'n
- 2 yellow onions diced
- 4 cloves garlic minced
- 48 oz. vegan chick'n stock or vegetable broth
- 2 15oz cans great Northern beans drained and rinsed
- 2 4oz cans diced green chiles (1 do one hot, one mild)
- 2 15oz can whole kernel corn drained
- 2 tsp salt
- 1 tsp black pepper
- 2 tsp cumin
- 1/2 tsp oregano
- 1 tsp chili powder
- 1/2 tsp cayenne pepper
- small handful fresh cilantro chopped
- 8 oz Vegan cream cheese 0.5 cup Vegan cream

## TOPPINGS:

- sliced jalapenos
- sliced avocados
- dollop of sour cream
- minced fresh cilantro
- tortilla strips
- shredded Vegan Monterey jack or Mexican cheese

## Instructions

Add chick'n, top with salt, pepper, cumin, oregano, chili powder, and cayenne pepper.

Top with diced onion, minced garlic, great Northern beans, green chiles, corn, chick'n broth and cilantro. Stir.

Cover and cook on LOW for 8 hours or on HIGH for 3-4 hours.

Add cream cheese and half and half, stir, then cover and cook on HIGH for 15 minutes, or until chili is creamy and slightly thickened.