

Food Babe's Slow Cooker Chicken Quinoa Chili



Prep Time:	Cook Time:	Total Time:	Serves:
15 mins	4 hrs	4 hrs, 15 mins	4

<https://foodbabe.com/easy-slow-cooker-chicken-quinoa-chili-recipe-bonus-time>

Ingredients:

- 28 ounces jar roasted tomatoes, diced
- 1 cup corn
- 1 fresh tomato, peeled, seeded, and diced
- ½ jalapeño pepper, minced
- 1 cup cooked black beans
- 1 cup cooked pinto beans
- 2 cups chicken broth
- 1 tablespoon garlic clove, minced
- 2 teaspoons ground cumin
- ½ teaspoon red pepper flakes
- 1 tablespoon chili powder
- 2 teaspoons ancho chili powder
- 1 pinch sea salt, to taste
- 1 pinch fresh ground pepper, to taste
- 1 cup quinoa, rinsed
- 2 chicken breasts

Toppings:

- 4 lime wedges
- 1 cup cheddar cheese, grated
- 4 cups sprouted grain corn chips

Instructions:

1. Place all your ingredients in a slow cooker and cook on high for 4-6 hours or low for 6-8 hours.
2. Roughly 1-2 hours before it is done, pull out the chicken and shred it. Place the chicken back in the slow cooker and stir.
3. To serve, top with your desired toppings and enjoy! Toppings can include Lime wedges, organic cheddar cheese, sprouted grain corn chips

Notes:

- Please choose all organic ingredients if possible.