

# Slow Cooker BBQ Chicken Chili

## From Chelsey Hernandez

### Ingredients:

2lbs. boneless, skinless chicken breast  
½ tbsp. GOYA® Adobo All- Purpose Seasoning with Pepper  
1 tbsp. GOYA® Extra Virgin Olive Oil  
1 can (15.5 oz.) GOYA® Cannellini  
1 can (15.5 oz.) GOYA® Great Northern Beans  
1 can (15.5 oz.) GOYA® Red Kidney Beans  
1 small yellow onion, chopped (about ½ cup)  
½ cup GOYA® Ketchup  
3 tbsp. brown sugar  
2 tbsp. Worcestershire sauce  
2 tsp. chili powder  
2 tsp. GOYA® Minced Garlic  
1 tsp. GOYA® Ground Cumin  
1 tsp. smoked paprika  
1 packet GOYA® Chicken Flavored Bouillon  
Cilantro  
Shredded cheddar cheese  
Sour cream  
Tortilla strips

### Instructions:

Step 1- Season chicken with Adobo and olive oil; transfer to 4 qt. slow cooker. Add remaining ingredients and stir to combine.

Step 2- Cook on LOW until chicken is cooked through and very tender, about 6 hours. Transfer chicken to cutting board. Using two forks, shred chicken and return to slow cooker. Cook on HIGH until chicken is completely coated and chili thickens slightly, about 20 minutes more.

Step 3 - Serve chili in bowls with desired garnishes.