

## Crockpot Cream Cheese Chicken Chili



### Ingredients:

2 boneless, skinless chicken breasts  
1 can (15 ounces) black beans, drained and rinsed  
1 can (15 ounces) corn with poblano & red peppers, drained  
1 can (10 ounces) diced tomatoes with green chilies (like Rotel)  
1 packet (1 ounce) ranch seasoning mix  
1 tablespoon chili powder  
1 teaspoon ground cumin  
1 teaspoon onion powder  
1 teaspoon garlic powder  
Salt and freshly ground black pepper, to taste  
8 ounces cream cheese, cubed  
1/2 cup chicken broth (optional, for desired consistency)

### Directions:

**Assemble Ingredients in Crockpot:** Place the chicken breasts in the bottom of your crockpot. Add the black beans, corn, diced tomatoes with green chilies, and cubed cream cheese on top.

**Season the Chili:** Sprinkle the ranch seasoning mix, chili powder, ground cumin, onion powder, garlic powder, salt, and black pepper over the top of the ingredients.

**Cook:** Cover and cook on low for 6-8 hours or on high for 4 hours, until the chicken is cooked through and tender.

**Shred the Chicken:** Once the chicken is fully cooked, use two forks to shred it directly in the crockpot. Stir everything well to combine, making sure the cream cheese is fully melted and incorporated. If the chili is too thick for your liking, stir in up to 1/2 cup of chicken broth to reach your desired consistency.

**Serve:** Ladle the Cream Cheese Chicken Chili into bowls and add your favorite toppings, like shredded cheddar cheese, fresh cilantro, sliced jalapeños, crushed tortilla chips, or a dollop of sour cream.