

# Slow Cooker Mild White Chili

## Ingredients:

- Round 1: 2 cups dry Peruano Beans (no need to presoak Peruanos)  
2 tsp salt  
2 chicken breasts (boneless/skinless) – about 1 1/2 pounds
- Round 2: 1 large onion sliced small  
1 Knorr Chipotle Chile Bouillon Cube  
2 XL Knorr Chicken Bouillon Cubes (or 4 regular size)  
6 minced garlic cloves  
1/2 tsp Ground Cumin  
1/2 c Sofrito  
- If spicier soup is desired, add chopped peppers (Serrano or Jalapeno) or a small can of chopped green chilies (fire roasted ones are good)
- Round 3: 1 bag frozen veggies (broccoli/cauliflower/carrot mix)  
1 bag frozen peppers (red/yellow bell peppers sliced)
- Round 4: 4 small zucchini's diced
- Round 5: 2 rice-cooker cups (dry) brown rice (prepared)

## Instructions:

- Round 1: Place round 1 ingredients and water (about 2" above beans) into slow cooker and cook on high for 3 hours  
Remove chicken and shred with two forks, and then return to cooker
- Round 2: Place round 2 ingredients and more water (as needed) into slow cooker and cook on high for 3 hours  
This is a good time to get the rice started; my rice cooker takes about 2 hours
- Round 3: Place round 3 ingredients into slow cooker and cook on high for 45 minutes
- Round 4: Place round 4 ingredients into slow cooker and cook on high for 15 minutes
- Round 5: Place prepared brown rice into slow cooker, stir well, enjoy

Total cooking time: 7 hours

Notes: I have a 7 quart slow cooker and it gets very full; if preparing brown rice on the stove top, 2 cups of dry rice for the rice cooker is about 1 1/3 cups of dry rice on the stove. The rice cooker cup is really about 2/3 cups.