

BUFFALO CHICKEN CHILI

IF:Gathering, January 2022

Original Recipe from [Slow Cooker Gourmet](#)

*GLUTEN-FREE

Ingredients

- 1 pound ground chicken
- 1 15 ounce can white beans
- 1 14.5 ounce can fire roasted tomatoes, drained
- 2 cups chicken broth
- 1/4 cup buffalo wing sauce
- 1 package ranch dressing mix
- 1 cup frozen corn kernels
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp celery salt
- 1/2 tsp dried cilantro
- 1/4 tsp salt
- 8 ounces cream cheese
- Blue cheese crumbles, optional, for serving

INSTRUCTIONS

1. Brown ground chicken until fully cooked and add to a crock pot.
2. Add all remaining ingredients, except cream cheese and blue cheese, to the crock pot. Stir to combine chili ingredients.
3. Place the block of cream cheese on top of the chili and cover the crock pot with a lid.
4. Cook chili on high for 4 hours, or on low for 8 hours.
5. Once cooked, stir chili to incorporate cream cheese, and add additional buffalo sauce, if desired.
6. Serve chili with blue cheese crumbles, if using. Enjoy!s