

White Chili

- 2 pounds pork tenderloin
- 2 pounds boneless skinless chicken breast
- Olive oil (as needed)
- 1 large sweet onion (chopped)
- 1 15-ounce can of chick peas (drained)
- 1 15-ounce can of white corn (drained)
- 1 15-ounce can of Great Northern (white) beans (drained)
- 1 15-ounce can of butter beans (drained)
- 4 jalapeno peppers, cored, seeded, and cut into rings
- 1 18 ounce bottle of salsa verde
- 2/3 jar of Goya Recaito
- 2 TBSP chili powder
- 1 TBSP cumin
- ½ TSP cinnamon
- Juice of 1 lime
- 1 cup chicken stock



Cut the meat into bite-sized pieces. Heat some olive oil in a skillet and sear the meat. There's no need to cook it through. Put the meat in a crock pot.

Add some olive oil to the pan and cook the spices for about 30 seconds. Add the chicken stock and deglaze the pan with a wooden spoon and dump it into the crock pot.

Add all the other ingredients to the crockpot, stir until combined, and cook on low for 9 hours.