



## **BUFFALO CHICKEN CHILI**

### **INGREDIENTS**

- **1 lb.** of ground chicken (more flavor than the breast)
- **1 can** of white navy beans, drained and rinsed (any beans will do, but navy are small)
- **1 can of** diced tomato, drained (I like petite diced)
- **½ cup** of cilantro, chopped
- **¼ - ½ cup** of buffalo sauce (more to taste in the end)
- **1 packet** of Sazon cilantro & achiote
- **1 tab** of butter
- **1 cup** of chicken broth
- **1 package** of ranch dressing mix
- **1 cup** of frozen corn kernels
- **½ tsp.** of garlic powder
- **½ tsp.** of onion powder
- **½ tsp.** of celery salt
- **2 oz.** of cream cheese
- Blue cheese crumbles (optional...I didn't use)

### **INSTRUCTIONS**

- Brown the ground chicken in melted butter. Add packet of Sazon.
- Add remaining ingredients (except for cream cheese and blue cheese) and stir to combine.
- Cook on high for 4 hours or on low for 8 hours.
- Add cream cheese for last hour of cooking.
- Stir to incorporate cream cheese and add additional buffalo sauce if desired.
- Top the individual bowls with blue cheese crumbles (if desired...I felt the dish was salty enough without blue cheese)