

# White Chicken Chili

Paleo

**SERVES:** 4

**INGREDIENTS:**

1 lb chicken breast, diced  
1 yellow onion, diced  
1 T olive oil

2 cloves garlic, minced  
28 oz chicken stock  
2 t cumin  
2 cans white beans, drained

**DIRECTIONS:**

1. Set pressure cooker to "sear" and cook chicken breast. Add in onions, garlic, and oil. Cook until lightly browned. Add chicken stock and cumin and bring to a simmer. Add in white beans and close and lock the lid.
2. Set pressure cooker to "beans" and adjust for 18 minutes.
3. When done, quick release and make sure all pressure is released before opening lid. Carefully open lid. Serve and enjoy.

**TIP:** Garnish with sour cream, jalapeños, and other favorite toppings.