

## White Chicken Chili Burrito Bowls: A Flavor-Packed, One-Bowl Meal

This recipe stands out for several reasons:



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 1 can (15 oz) white beans, drained and rinsed
- 1 can (4 oz) diced green chilies
- 1 medium onion, diced
- 2 cloves garlic, minced
- 4 cups chicken broth
- 1 tsp cumin
- 1 tsp chili powder
- Salt and pepper to taste
- 1 cup corn (fresh or frozen)
- 1 cup shredded cheese (Monterey Jack or Cheddar)
- Fresh cilantro for garnish
- Cooked rice or quinoa for serving

### DIRECTIONS

1. In a large pot, heat a splash of oil over medium heat. Add the diced onion and sauté until translucent, about 5 minutes.
2. Add the minced garlic, cumin, and chili powder, stirring for another minute until fragrant.
3. Place the chicken breasts in the pot, followed by the chicken broth, white beans, green chilies, and corn. Bring to a boil.
4. Reduce the heat and let it simmer for about 20 minutes, or until the chicken is cooked through.
5. Remove the chicken, shred it with two forks, and return it to the pot. Stir well to combine.
6. Serve the chili over a bed of rice or quinoa, topped with shredded cheese and fresh cilantro.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/white-chicken-chili-burrito-bowls-a-flavor-packed-one-bowl-meal/>