Slow Cooker White Chicken Chili

1 pound boneless, skinless chicken breasts

3 14.5 oz. cans Great Northern Beans rinsed and drained

2 cups chicken broth

1 large yellow onion, chopped

2 4 oz. cans mild diced green chilies

1 15 oz. can petite diced tomatoes drained

1 15 oz. can cream style corn

1 jalapeno, seeded and minced

4 garlic cloves, minced

1 Tablespoon chicken bouillon

2 teaspoons ground cumin

1 tsp EACH chili powder, ancho chili powder and salt

1/2 tsp EACH smoked paprika, dried oregano

2 Tablespoons cornstarch

4 oz. light cream cheese, softened

1/4 cup cilantro

Place chicken in bottom of greased slow cooker, in a single layer.

Layer 2 cans of beans, chicken broth, onion, green chilies, tomatoes, corn, jalapeno, garlic, chicken bouillon and spices on top.

Cook on low 6-8 hours.

Remove chicken and shred.

Add 1 can beans, 1/2 cup broth from slow cooker, cornstarch, cream cheese and cilantro to blender.

Puree until smooth.

Add puree to slow cooker along with shredded chicken.

Cook on high for 30 minutes.

Add cheese, avocado, tortilla chips, sour cream, cilantro or hot sauce.