

Crock Pot White Chili

Amazing crock pot chili mixed with chicken, cannellini beans and cream-style corn that is worth the wait.

Ingredients

- 1-1/2 pounds boneless, skinless chicken breast halves, cut into 1/2" pieces
- 2 cans (15 ounces each) cannellini beans, rinsed and drained
- 1 can (14 or 15 ounces) cream-style corn
- 2 cans (4 ounces each) diced green chile peppers
- 1 cup chopped onion
- 1 cup chicken broth
- 1 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon dried oregano
- 1/2 teaspoon white pepper

Method

In a 4-quart or larger slow cooker, stir together all the ingredients until combined. Cover and cook on low heat setting for 5-7 hours.

Notes:

Serve with: shredded cheddar, chopped green pepper, sliced green onion, cilantro, diced avocado, crushed tortilla chips, sour cream, etc - whatever sounds good to you!

Chocolate Lava Cake for Crock-Pot

Ingredients:

- * 1 package devils food cake mix
- * 3 eggs
- * 1/3 cup vegetable oil
- * 1 2/3 cups water
- * 1 package Chocolate Flavor Instant Pudding Mix
- * 2 cups cold milk
- * 1 bag (12 oz.) semi-sweet chocolate chips

Preparation:

Prepare cake mix into batter using eggs, oil, and water. Pour into crock-pot.

Prepare Jell-O Instant Chocolate Pudding Mix using milk. Pour this over cake mix in crock-pot. Sprinkle chocolate chips all over the top of the batter.

Cook in crock-pot on high setting for 2 1/2 to 3 hours until cake is moist but not jiggle, and little volcanoes of spitting chocolate appear on top. Serve with ice cream or whipped topping, or on its own for a really special dessert.

Chicken and artichoke

Ingredients

- 6 boneless, skinless chicken pieces (thighs and breasts)
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon cayenne
- 2 Tablespoons olive oil
- 3 Tablespoons white balsamic vinegar
- 2 cloves minced garlic
- 2 leeks, thinly sliced (except tough green leaves)
- 8 ounces frozen artichoke hearts
- 1 1/2 cup white wine (or chicken broth)
- 1 cup minced parsley
- 1/4 cup minced fresh basil
- 3 Roma tomatoes, diced

Method

Season chicken pieces with salt, paprika, and cayenne. In a large skillet over medium high heat, brown chicken on both sides in olive oil. Remove chicken pieces from skillet to crock pot. Add balsamic vinegar, garlic, and leeks to skillet and stir together for 1 minute, then stir in artichoke hearts and white wine. Pour skillet ingredients over chicken in crock pot, cover and cook on low for 4-5 hours. Stir in parsley, basil, and tomatoes. Continue cooking for an additional hour. Serve Basil and Artichoke Chicken over prepared rice or pasta.

Hawaii Chicken

ingredients

- 1/2 teaspoon salt
- 12 4-ounce skinless, boneless chicken breast halves
- 1/4 cup margarine or butter
- 1 20-ounce can pineapple tidbits (juice pack)
- 1 cup dry sherry or orange juice
- 2 cups sliced celery
- 1- 1/2 cups sliced onions
- 2 cups fully cooked ham, cut into thin strips

Directions

Layer chicken onions and ham in crock pot. Mix together remaining ingredients, and pour over meat. Cook on high 4-4 1/2 hours, or on low 6-8 hours. Serve with rice.

Orange Chicken Teriyaki

This crock pot dinner is a fresh spin on chicken, with a sweet sauce of orange, ginger and soy to serve with the drumsticks.

Ingredients

- 12 chicken drumsticks
- 1 large onion, sliced
- 3 cloves garlic, minced
- 1/4 cup soy sauce
- 1 cup orange juice
- 1/4 cup brown sugar
- 1/4 cup honey
- 1 tbsp olive oil
- 1/4 cup chopped fresh ginger
- 1/2 tsp cardamom
- 1 unpeeled orange, sliced into thin slices

Method

Place olive oil, onions and garlic in crock pot. Place drumsticks on top. Mix soy sauce, honey, orange juice, brown sugar, ginger and cardamom together and pour over chicken. Cover with thinly sliced oranges. Cook on high setting for 4 hours or low setting for 8 hours. Thicken the juices, if desired, and serve over white rice.

Overnite Oatmeal

Ingredients:

- 2 cups milk
- 1/4 cup brown sugar
- 1 tablespoon melted butter
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 cup regular oats
- 1 cup peeled, chopped apple
- 1/2 cup chopped dates or raisins
- 1/2 cup chopped walnuts

Directions:

Spray the inside of a 3-4 quart slow cooker with nonstick cooking spray. Combine all ingredients in the slow cooker and mix well.

Cover and turn on LOW setting. Cook overnight or 8-9 hours. Stir well before serving.

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