**Jalapeno Popper Chicken Chili**

1 med. Onion, diced

4 Jalapeno peppers, seeds removed and diced

6 strips of bacon, cut into pieces

2T butter

3 cans Navy beans

2 cups shredded chicken breast

1 can chicken broth (32 oz.)

1 ½ tsp garlic powder

1 tsp. each: salt, cumin and oregano

3 T fresh cilantro, chopped

1 Cup heavy cream

1 small package of cream cheese

Sauté onions and peppers

In slow cooker – add all ingredients (EXCEPT cream cheese, bacon, cream and cilantro)

 And cook on low for 6 hours

½ hour before serving – add cream cheese and cook until it is incorporated into the chili

Add cream, cilantro and bacon – stir

Serve with grated cheese and sour cream on top