



This Really Is the Ultimate Make-Ahead Slow Cooker Chicken Chili Verde You'll Ever Make

Some recipes are good. Some are convenient. And then there are recipes like this—where you do a little bit of work once, and the payoff lasts for days.

This Chicken Chili Verde is layered the night before, tucked into the fridge, and then quietly does its thing in the slow cooker while you get on with your life. No rushing, no mid-day prep, no “what’s for dinner?” scramble. Just real food, deep flavor, and a house that smells incredible by the time you’re ready to eat.

It’s bold without being heavy, comforting without being sleepy, and built entirely around clean, simple ingredients.

This is one of those rare meals that works just as well for company as it does for meal prep. It feels thoughtful and special enough to serve guests, yet practical and balanced when paired with cauliflower lime rice, guacamole, and a fresh salad. It reheats beautifully—and tastes even better the next day—so having a container of this in the fridge means real food is always within reach.

Ingredients

- 1/3 cup vegetable or chicken broth
- 2 packages chicken
 - 1 package certified humane* boneless/skinless chicken breasts
 - 1 package certified humane* boneless/skinless chicken thighs
- 1 yellow onion, sliced
- 1/2 red onion, sliced
- 2 jalapeños, seeded and sliced into rounds
- 1 serrano or Anaheim fire-roasted pepper, seeded and sliced into rounds
- 3 cloves garlic, chopped
- 1 (7 oz) can diced green chiles
- 2 tsp oregano
- 1 tsp garlic powder
- 1/2 tsp cumin
- 1 jar or tub green chili Verde
 - Look for one with simple ingredients - just tomatillo and spices
 - No bad oils, no added sugar, and no “natural flavors”
- 1 bunch cilantro leaves
- Juice of 1 lime (plus more for serving)

Choose organic ingredients whenever possible.

Instructions

The Night Before

Layer everything directly into the crock pot in this order:

1. Vegetable or chicken broth
2. Sliced yellow and red onions
3. Chopped garlic
4. Half of the sliced jalapeños
5. Chicken breasts and thighs
6. Remaining jalapeños and sliced serrano or Anaheim chile
7. Diced green chiles
8. Oregano, garlic powder, and cumin
9. Green chili verde
10. Cilantro leaves
11. Juice of one lime

Cover and refrigerate overnight.

Cooking Day

In the morning, remove the crock pot from the fridge.

- If you're home:
Turn the crock pot to High until bubbly, then reduce to Low or Warm until ready to serve.
- If you're not home:
Cook on Low all day.

Just before serving, use two large forks to shred the chicken directly in the pot and stir everything together.

Serve over cauliflower lime rice with organic tortilla chips, guacamole, extra lime wedges, and a fresh salad.

Bon appétit.

*For more on why I care so much about sourcing better-quality chicken, check out my chicken article.

If you're curious about what I mean by "bad oils," I also did a deeper dive in my oils article.