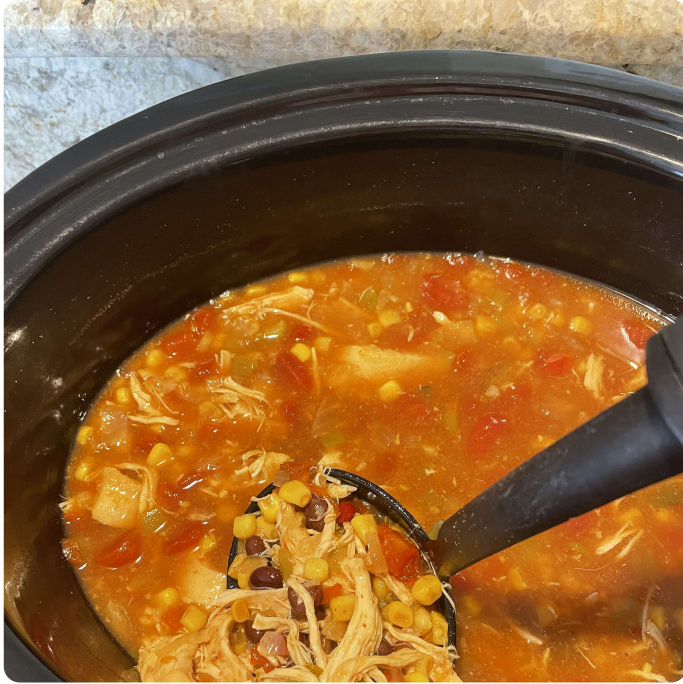


Chicken Enchilada Slow Cooker Soup

Jacob · 29/09/2024



Prep Time

6 hrs 50 mins

Difficult

Medium

Servings

6

Description

Make chicken enchilada soup in your crockpot for a tasty hot meal We like to top each bowl with crushed corn tortilla chips shredded cheese or chopped green onions and sometimes all three

Ingredients

- - 1 pound skinless
- boneless chicken breast halves - 1 (15.25 ounce) can whole kernel corn
- drained - 1 (14.5 ounce) can diced tomatoes
- undrained - 1 (14.5 ounce) can chicken broth - 1 (10 ounce) can enchilada sauce - 1 white onion
- chopped - 1 (4 ounce) can diced green chiles - ¼ cup chopped fresh cilantro - 3 cloves garlic
- minced - 2 bay leaves - 1 teaspoon ground cumin - 1 teaspoon chili powder - 1 teaspoon salt - ¼ teaspoon ground black pepper
- or to taste

Instructions

1. Rinse chicken breasts and pat dry. Place chicken into the bottom of a slow cooker. Add corn
2. tomatoes
3. chicken broth
4. enchilada sauce
5. onion
6. green chiles
7. cilantro
8. garlic
9. bay leaves
10. cumin
11. chili powder
12. salt
13. and pepper. Cover and cook on Low for 6 hours. Transfer chicken to a large plate
14. then shred meat with two forks. Return shredded chicken to the slow cooker
15. stir to combine
16. and continue cooking for 30 to 60 more minutes. Discard bay leaves before serving.