



by Rachel | Faith Hope Home

# Chicken Enchilada Soup



8 Servings



5 Hours 10 Minutes

## Recipe details



Yield

8 Servings



Time spent

Prep time: 10 Minutes | Cook time: 5 Hours | Total time: 5 Hours 10 Minutes

## Ingredients

### SOUP

- 1/2 c chopped onion
- 3 cloves garlic
- 8 oz tomato sauce
- 2 diced jalapeños or chiles
- 1 14oz can diced tomato
- 1 can black beans, drained and rinsed
- 3 c chicken broth

- 1/4 c chopped cilantro
- 2 tsp cumin
- 1/2 tsp oregano
- 1 lb chicken breast
- Salt and Pepper to taste
- 2 c frozen corn



### TOPPINGS

- Chopped cilantro
- Sour cream
- Mexican or Cheddar cheese
- Avacado, sliced
- Green onions, chopped

## Instructions

- 1 Sauté and cook the onion and garlic, until browned about 4 minutes.
- 2 Add remaining soup ingredients into the slow cooker and set on Low for 4-6 hours
- 3 Shred chicken and serve immediately with toppings of your choice!

## Tips

-  The leftovers make an excellent freezer meal! Just pour into a ziplock bag and freeze for up to
-  Canned chicken breast is an easy way to make this faster, since the chicken is already cooked. and cook on High for 1 hour.

