

Crock Pot Chicken Enchilada Soup

3 Tbsp butter
3 Tbsp flour
1 cup chicken broth
2 cups milk (1% or 2%), divided
1 can (10 oz) enchilada sauce
1 can (15 oz) black beans, rinsed and drained
1 can (10 oz) diced tomatoes and green chiles, undrained
1 pkg (12 oz) frozen corn
1 medium onion, diced
1 green bell pepper, diced
1 1/2-2 lb boneless skinless chicken breasts

In a large skillet, melt butter over medium heat. Stir in flour until smooth. Whisk in chicken broth and 1/2 cup of milk. Bring to a gentle boil, stirring constantly, until it thickens. Remove from heat and whisk in enchilada sauce and remaining milk. Set aside.

In a crock pot, combine the beans, tomatoes, frozen corn, onion, and bell pepper. Place chicken on top of this mixture. Pour the sauce over the chicken and vegetables in the crock pot. Cover and cook on low for 6-8 hours or high for 3-4 hours.

Right before serving, shred the chicken and return to crock pot. Serve topped with cheese, cilantro, sour cream, and tortilla chips.

Serves 6

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