

Crock Pot Chicken Enchilada Soup

(Adapted from [Lindsay's Luscious](#))

2 tablespoons vegetable oil
2 medium onions, diced
4 cloves garlic, minced
1 quart chicken stock
1 tablespoon chicken soup base
2 teaspoons ground cumin
2 teaspoons chili powder
1/2 teaspoon black pepper
1/4 to 1/2 teaspoon cayenne pepper, to taste
1 (8 oz.) can tomato sauce
1 (19 oz.) can enchilada sauce (or two 10 oz. cans)
6 small corn tortillas*, minced
16 oz. Velveeta, cubed
1 cup co-jack cheese, shredded
1 22 oz. bag Tyson roasted and diced chicken, thawed
1 can whole kernel corn**, drained (optional)
Garnishes: pico de gallo, sour cream, shredded cheese, crunchy tortilla strips

In a skillet, heat the olive oil over medium heat, and saute' the onions until they are tender. Add the minced garlic and cook another minute or two, then scrape the onions and garlic into your crock pot. Add all the other ingredients, except the chicken and corn. Cook over high heat for two hours or low for four. Whisk until smooth (you may wish to use a stick blender). Add the chicken pieces and corn and heat through, maybe another 30 minutes to one hour. Check seasonings, and garnish as you like before serving.

**Most of the recipes that I found online called for one or two cups of masa harina to thicken the soup. The store I was shopping in didn't carry that, so I got the brilliant idea to just chop up some corn tortillas and let them dissolve in the soup. it worked perfectly, and gave the soup great flavor...just like chicken enchiladas!*

***Chili's chicken enchilada soup doesn't have corn in it, but it's delicious in this, amplifying the corny flavor of the tortillas. You could even go crazy and also add a can or two of black beans. That would be yummy, too.*