

Crockpot Chicken Enchilada Soup

(Adapted from [Dainty Chef](#))

3 tablespoons butter
3 tablespoons flour
½ cup chicken broth
2 cups milk
1 can (15 ounce) black beans, rinsed and drained
1 can (14.5 ounce) Rotel diced tomatoes and jalapenos
1 package (10 ounce) frozen corn
½ cup onion, chopped
½ cup bell pepper, diced
1 can (10 ounce) Enchilada sauce
2 whole chicken breasts
1 cup shredded Monterrey Jack cheese

Melt butter in a saucepan over medium-low heat. Stir in flour; keep stirring until smooth and bubbly. Remove from heat and add the chicken broth and ½ cup milk, a little at a time, stirring to keep smooth. Return to heat. Bring sauce to a gentle boil; cook, stirring constantly, until it thickens. In a large bowl, whisk together the enchilada sauce and chicken broth mixture. Gradually whisk in remaining milk until smooth. Set aside.

In a crockpot, combine drained beans, tomatoes, corn, onion, and bell pepper. Place the chicken breasts on top of the mixture. Pour sauce mixture over ingredients in cooker. Cover; cook on low heat for 6 to 8 hours or on high for 3 to 4 hours. When you are ready to serve, remove chicken and cut or shred into bite-sized pieces. Add chicken back into the soup, mix together. Top with cheese, slices of avocado, sour cream, crushed tortilla chips and serve.