

## Slow Cooker Chicken Enchiladas: Easy, Cheesy, and Crowd-Pleasing

2 large boneless, skinless chicken breasts



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

2 large boneless, skinless chicken breasts  
1 (10 oz) can red enchilada sauce  
1 (10 oz) can green enchilada sauce (or use all red)  
1 tsp cumin  
1 tsp garlic powder  
½ tsp onion powder  
1½ cups shredded cheddar cheese  
1 cup shredded Monterey Jack cheese  
8 small flour or corn tortillas  
Optional toppings: sour cream, chopped cilantro, diced avocado, jalapeños

### DIRECTIONS

- 1. Cook the Chicken:** Place chicken breasts in the slow cooker. Add both enchilada sauces, cumin, garlic powder, and onion powder. Cover and cook on low for 4-5 hours.
- 2. Shred It:** Remove chicken and shred with two forks. Return to the sauce in the slow cooker.
- 3. Layer It Up:** Cut tortillas into quarters. Layer tortillas, chicken mixture, and cheeses in the slow cooker like a lasagna.
- 4. Melt and Finish:** Cover and cook on low for another 30 minutes until cheese is fully melted.
- 5. Serve:** Scoop and serve with your favorite toppings!

### SWAPS & NOTES

**Meat :** Use rotisserie chicken for an even quicker version.

**Tortillas :** Flour tortillas hold together better; corn adds more traditional flavor.

**Sauce :** Mix red and green for a tangy twist, or go all-in on one kind.

### TIPS FOR SUCCESS

Spray the slow cooker with nonstick spray for easy cleanup.

Use a slotted spoon to serve for less mess.

Add beans or corn for more texture and bulk.

