

Slow Cooker Chicken Enchilada Soup: A Hearty and Easy Meal

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METHOD

Slow cooker

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INGREDIENTS

1.5 lbs boneless, skinless chicken breasts
1 (15 oz) can black beans, rinsed and drained
1 (15 oz) can corn, drained
1 (10 oz) can diced tomatoes with green chilies (Rotel), undrained
1 (19 oz) can red enchilada sauce
1 medium onion, chopped
3 cloves garlic, minced
4 cups chicken broth
1 teaspoon chili powder
1/2 teaspoon cumin
1/4 teaspoon paprika
Salt and pepper to taste
For serving: Shredded cheese, sour cream, avocado, crushed tortilla chips, cilantro

DIRECTIONS

- 1.** Combine : Ingredients: Place the boneless, skinless chicken breasts at the bottom of your slow cooker. Add the black beans, corn, diced tomatoes with green chilies, red enchilada sauce, chopped onion, minced garlic, chicken broth, chili powder, cumin, paprika, salt, and pepper.
- 2.** Cook: Give everything a good stir to combine. Cover the slow cooker and cook on low for 6-8 hours, or on high for 3-4 hours.
- 3.** Shred the : Chicken: Once the cooking time is up, the chicken should be incredibly tender. Use two forks to shred the chicken directly in the slow cooker. Stir the shredded chicken back into the soup.
- 4.** Serve: Ladle the hot soup into bowls. Top with your favorite garnishes like shredded cheese, a dollop of sour cream, a few slices of avocado, crushed tortilla chips, and fresh cilantro.

SWAPS & NOTES

Chicken: Boneless, skinless chicken breasts work perfectly here, but you can also use chicken thighs for a more tender and juicy result.

Beans and Corn: Black beans and corn are classic, but you can use pinto beans or a different type of corn.

Frozen corn works just as well as canned.

Enchilada Sauce: I love using a good quality red enchilada sauce for its rich flavor.

TIPS FOR SUCCESS

Don't Forget to Shred: Shredding the chicken right in the slow cooker is the easiest way to do it.

The chicken will be so tender it will fall apart with a little help from your forks.

Season to Taste: The flavor of the soup will deepen as it cooks, so be sure to taste it at the end and add more salt or pepper if needed.

Garnishes are Key: The garnishes are what make this soup truly special.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-enchilada-soup-a-hearty-and-easy-meal/>