



Chicken Enchilada Soup



1 15-oz. can black beans, rinsed and drained (optional)

1 14.5-oz. can diced tomatoes

1 10-oz. pkg. frozen corn

1/2 c chopped sweet onion

1/2 c finely chopped red bell peppers

2 chicken breasts, uncooked

1 10-oz. can enchilada sauce

1 can cream of chicken soup

1½ c milk

garnish:

1 c shredded pepper jack or jack cheese

diced avocado

sour cream

fried tortilla strips or chips

Pour beans (optional), tomatoes, corn, onion, and peppers in crock pot. Mix. Place chicken on top. Mix enchilada sauce, soup, and milk together and pour on top of chicken. Cover and cook on low for 6-8 hours or on high for 3-4 hours. Immediately before serving, remove chicken and shred using forks. Stir shredded chicken into soup. Garnish with cheese, avocado, sour cream, or tortilla strips or chips.