

# Slow Cooker Chicken Enchilada Soup

## Ingredients

- 1 can (15 Oz.) Black Beans, rinsed and drained
- 1 can (14.5 Oz.) Diced Tomatoes
- 1 package Frozen Corn
- ½ cups Onion, Chopped
- ½ cups green or red pepper, diced
- 1 can (10 Oz) Enchilada Sauce
- 1 can Condensed Cream Of Chicken Soup
- 1-½ cups Milk
- 2 whole Chicken Breasts, chunked
- 1 c cheddar cheese, Shredded
- Tortilla chips crumbled inside
- Add salsa for extra spiciness

## Preparation Instructions

- Add all ingredients to slow cooker- mix together
- Cover; cook on low heat for 6 to 8 hours or on high for 3 to 4 hours.
- Top with cheese and serve. The soup can also be topped with sour cream or crushed tortilla chips.
- Add salsa for extra spiciness

Note: if the soup is too thick for you, just add a little more milk after it's all cooked.