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Slow Cooker Chicken Enchiladas



Prep:
10 min.



Cook:
3 hrs. 20 min.



Serves:
4

Filled with slow-cooked tender chicken and baked with Classic Brown Gravy, your family will ask for these yummy enchiladas ag.

Recipe tags: **gravy mix, moderate difficulty, lunch, slow**

Ingredients**Slow Cooker Chicken Filling**

1 lb	boneless skinless chicken thighs
1	onion, chopped
1	poblano pepper, chopped
4	cloves garlic, halved
1 tsp	each ground cumin and chili powder
½ tsp	each salt and pepper
½ tsp	oregano
1 cup	tomato sauce

Enchiladas

1 pkg	Southeastern Mills® Classic Brown Gravy Mix
2 cup	shredded Cheddar cheese, divided
8	corn tortillas, warmed
2	green onions, thinly sliced

Directions**Directions for Slow Cooker Chicken Filling****1**

Add chicken, onion, poblano, garlic, cumin, chili powder, salt, pepper and orzo to the insert of slow cooker. Pour tomato sauce over top. Cover and cook on High for 3 hours or until chicken is tender. Using two forks, shred chicken and toss with slow cooker sauce.

Directions for Enchiladas**1**

Preheat oven to 425°F. Prepare Classic Brown Gravy Mix according to package directions. Stir 1/2 cup gravy into chicken mixture.

**2**

Grease 13- x 9-inch baking dish. Pour half of the remaining gravy into prepared baking dish.

**3**

Place 1/4 cup chicken mixture and 1 tbsp Cheddar in each tortilla. Roll up tightly, place seam-side down in baking dish. Top with remaining gravy and sprinkle with remaining cheese.

**4**

Bake, uncovered, for 20 to 25 minutes or until golden brown and bubbly. Sprinkle with green onions over top.

**5**

Tip: For spicy enchiladas, stir in 2 chopped canned chipotle chilies.

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