
Enchilada Soup (Slow Cooker)

Laura Love

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

1 can black beans, drained
1 can kidney beans, drained
1 can diced tomatoes
1 can cream of chicken soup
41 cans enchilada sauce
2 cups milk
1/2 cup green peppers, diced
1/2 cup onions, diced
1 jalapeno pepper (optional), diced
1 rotisserie or cooked chicken
cheddar cheese (for topping)
sour cream (for topping)
tortilla chips (for topping)
cilantro (for topping)

Place the black beans, kidney beans, tomatoes, chicken soup, enchilada sauce, milk, green peppers, onions and jalapeno pepper into a slow cooker. Cook on LOW all day.

When finished, add the chicken and toppings.

(NOTE: If desiring to cook on the stovetop, add everything but the rotisserie chicken and toppings to a soup pot. Bring to a boil. Simmer. Add the chicken until heated. Add the toppings before serving.)

Soups, Chili, Stew

Per Serving (excluding unknown items): 13236 Calories; 1072g Fat (70.2% calories from fat); 237g Protein; 789g Carbohydrate; 180g Dietary Fiber; 3123mg Cholesterol; 11939mg Sodium. Exchanges: 16 Grain(Starch); 5 1/2 Lean Meat; 96 Vegetable; 2 Non-Fat Milk; 208 Fat.