

Chicken Enchilada Chili

Recipe by Lauren P.

Ingredients

- 1 can (10 oz) red enchilada sauce
- 1 can (14.5 oz) petite diced tomatoes with green chilis
- 1 can (15 oz) chili beans in mild chili sauce
- 1 can (15 oz) black beans drained & rinsed
- 1 can (15 oz) corn drained
- 1 ½ lbs boneless skinless chicken
- 2 cups chicken stock/chicken broth
- 1 pkg (8 oz) soft cream cheese
- ½ tsp ground cumin
- ¾ tsp paprika
- 1 tsp seasoned salt
- ¼ tsp pepper
- 1 ½ tbsp chili powder

Directions

1. In large crockpot, add enchilada sauce, undrained tomatoes, undrained chili beans, drained & rinsed black beans, drained corn, & uncooked chicken breasts. Add all seasonings & chicken stock. Mix well.
2. Cover & place on high for 3 ½ hours or low for 5-8 hours. Then remove the chicken & shred in separate bowl.
3. Cut cream cheese into small cubes & add to crockpot. Stir well & cover. Set temp to high. Let it sit for a few minutes & then use large whisk to briskly whisk cream cheese.
4. Add shredded chicken to crockpot & cook on high until all cream cheese melts.
5. Serve with sour cream, shredded cheese, or desired toppings.