

Chicken Enchilada Soup



| | |
|-----------|-------------------------------|
| 2 | Boneless Chicken Breast |
| 2 cups | Water |
| 1 | Chicken Bouillon Cube |
| 1 1/4 cup | Red Enchilada Sauce |
| 1 | 14 oz can Black Beans |
| 1 | 14 oz can Diced Tomatoes |
| 2 cups | Corn |
| 1 | 4 oz can Green Chilies; diced |
| 2 | Garlic Cloves; minced |
| 1 | Onion; diced |
| 1 tsp | Cumin |
| 1 tsp | Salt |

Add all ingredients to large slow cooker. Stir to combine. Cook on high for 3-4 hours or on low for 6-8. Cook until chicken is cooked and easily shredded.

Red Enchilada Sauce



| | |
|---------|---------------------------|
| 2 tbsp | Oil |
| 2 tbsp | Flour |
| 4 tbsp | Chili Powder; not cayenne |
| 1/2 tsp | Garlic Powder |
| 1/2 tsp | Salt |
| 1/4 tsp | Cumin |
| 1/4 tsp | Oregano |
| 2 cups | Water |
| 1 | Chicken Bouillon |

Heat oil in small saucepan over medium high heat. Add flour and whisk together for 1 minute. Stir in remaining spices. Gradually add water, whisking constantly to remove lumps. Crumble in Chicken Bouillon and stir until dissolved. Reduce heat and simmer gently for 10-15 minutes until slightly thickened. Use immediately or refrigerate for 3 days.