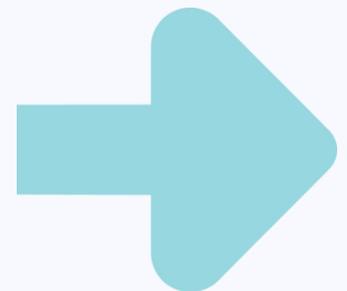


Green Chicken Enchilada Soup

Ingredients

- 2.5 Pounds boneless skinless chicken breasts or thighs or rotisserie
- 1 recipe green enchilada sauce (or a 28-ounce can store-bought sauce)
- 24 ounces low sodium chicken broth
- 1 cup half and half or heavy cream
- 2 cup monterey jack cheese
- 4 ounces cream cheese (cubed and softened)
- 4 ounces green salsa (salsa verde)
- salt and pepper to taste



Green Chicken Enchilada Soup

Stovetop Directions

Step 1:

In a large stockpot, add chicken and broth.

Simmer until chicken is done and can easily be pulled apart.

Remove chicken and shred.

Step 2:

Add shredded chicken, enchilada sauce, half & half, jack cheese, cream cheese, & green salsa to the pot.

Stir and heat soup until it is warm & the cheese is melted.

Serve with additional green salsa, hot sauce, and sour cream on the side.

Slow Cooker Directions

Step 1:

In a 6-quart slow cooker add chicken breast or thighs, green enchilada sauce, & chicken broth. Cook on Low 6 to 8 hours.

Step 2:

Remove chicken & shred.

Add shredded chicken, jack cheese, cream cheese, half & half, & green salsa to slow cooker.

Turn slow cooker to warm & stir until cheeses are melted.

Add hot sauce or additional salsa to taste.