

## Introduction

Crock Pot Green Enchilada Chicken Soup is a delightful dish that combines the rich flavors of Mexican cuisine with the comforting convenience of a slow cooker. This hearty soup is not only easy to prepare but also packed with flavor, making it a perfect meal for busy weeknights or gatherings with friends and family. Using tender chicken, zesty green enchilada sauce, and creamy cheeses, this dish is both satisfying and flavorful, offering a burst of taste in every spoonful. Whether served on a chilly evening or as a tasty dish for a gathering, this soup will surely impress your guests and satisfy your taste buds.

## Detailed Ingredients

**Chicken:** 2.5 lbs of boneless skinless Chicken Breasts or thighs. Choose between breasts for a leaner option or thighs for a juicier result, both offering great flavor.

**Green Enchilada Sauce:** A 28 oz can of green enchilada sauce. This ingredient adds the essential base flavor, providing a perfect depth of heat and a vibrant green color to the soup.

**Chicken Broth:** 24 oz of chicken broth. The broth adds richness and body to the soup, ensuring that the final dish is not too thick and has a well-rounded flavor.

**Half and Half or Heavy Whipping Cream:** 1 cup. This will add a creamy texture to the soup, giving it a luxurious mouthfeel that balances out the spices.

**Monterey Jack Cheese:** 2 cups of shredded Monterey Jack cheese. This ingredient melts beautifully and contributes to the creamy consistency, while adding a mild flavor that complements the other ingredients.

**Cream Cheese:** 4 oz cream cheese, cubed at room temperature. The cream cheese adds an extra layer of creaminess and tanginess, enhancing the overall taste of the soup.

**Green Salsa:** 4 oz of green salsa (salsa verde). This ingredient provides additional flavor and bite, contributing a fresh and zesty element to the dish.

**Salt and Pepper:** Just enough to taste. These simple seasonings help enhance all the flavors, bringing out the best in each ingredient.

## Prep Time

Prep Time: 15 minutes

## Cook Time, Total Time, Yield

Cook Time: 6-8 hours on low

Total Time: 6 hours 15 minutes (includes prep time)

Yield: 6-8 servings

## Detailed Directions and Instructions

### Step 1: Prepare the Ingredients

Start by gathering all the ingredients required for the Crock Pot Green Enchilada Chicken Soup. Ensure your chicken is thawed and ready for cooking. If using frozen chicken, allow it to thaw in the refrigerator overnight.

### Step 2: Load the Crock Pot

In the Crock Pot, add the chicken breasts or thighs, green enchilada sauce, and chicken broth. Make sure the chicken is well coated with the sauce and submerged in the liquid.

### Step 3: Slow Cook the Chicken

Cover and cook on low for 6-8 hours. This slow cooking process allows the chicken to become tender and soak up the rich flavors of the sauce and broth.

### Step 4: Shred the Chicken

About 30 minutes before serving, remove the chicken from the Crock Pot. Using two forks, shred the chicken into bite-sized pieces.

### Step 5: Add Cheeses and Cream

Return the shredded chicken to the Crock Pot. Next, add the Monterey Jack cheese, cream cheese, half and half (or heavy whipping cream), and green salsa. Stir gently until the cheeses melt and combine with the other ingredients.

**Step 6: Adjust Seasoning**

Taste the soup and season with salt and pepper as needed. If you prefer a spicier flavor, you can add additional green salsa to suit your taste.

**Step 7: Prepare for Serving**

Once all the ingredients are combined and heated through, the soup is ready to be served. It should have a creamy texture with plenty of cheesy goodness.

**Step 8: Garnish and Serve**

Ladle the soup into bowls and top with sliced avocado, fresh cilantro, green onions, and a dollop of sour cream if desired. These toppings not only enhance the flavor profile but also add a fresh and colorful touch to the presentation.

## Notes

**Freezing and Reheating**

This soup can be made in larger batches and frozen for later. Allow the soup to cool completely before storing it in an airtight container. When ready to eat, thaw in the refrigerator overnight and reheat on the stove or in the microwave until warmed through.

**Ingredient Variations**

Feel free to customize the recipe by adding black beans, corn, or diced tomatoes for additional flavors and nutrients. You can also use different types of cheese depending on your preference.

**Serving Suggestions**

Serve this soup with tortilla chips, warm tortillas, or crusty bread to soak up the delicious broth. Pair it with a simple side salad for a complete meal.

## Cook techniques

**Slow Cooking**

Slow cooking allows the flavors to meld beautifully and results in tender chicken. It is a cooking method that works exceptionally well for soups and stews, as it requires minimal supervision.

### **Shredding Chicken**

The shredding process is important as it allows the chicken to integrate into the soup, creating a consistent texture and flavor in every bite. Using two forks is a popular method to shred cooked chicken quickly and efficiently.

### **Combining Ingredients**

Adding cheese and cream towards the end of the cooking time ensures they melt properly without overcooking. Gentle stirring helps to create a creamy consistency, making the soup rich and decadent.

## **FAQ**

### **Can I use frozen chicken in this recipe?**

Yes, you can use frozen chicken, but ensure it is fully cooked before consuming. Cooking times may vary, so you may need to increase the cooking time.

### **How can I make this soup spicier?**

To add heat, consider using a spicier enchilada sauce, including diced jalapeños, or incorporating hot salsa verde.

### **Can I make this dairy-free?**

For a dairy-free option, substitute the cream, cheese, and cream cheese with coconut milk and dairy-free cheese alternatives.

## **Conclusion**

Crock Pot Green Enchilada Chicken Soup is a standout dish that marries convenience with delicious flavors. Its creamy texture and zesty taste make it a favorite among many. The recipe is not only simple to follow but also provides a great way to serve a crowd or meal prep for the week. Enjoy the richness of this soup, and savor the comforting flavors that

each ingredient contributes to the overall experience.

## **More recipe suggestions and combination**

### **Caprese Salad**

Pair the soup with a fresh Caprese salad, featuring ripe tomatoes, mozzarella, fresh basil, and a drizzle of balsamic glaze for a refreshing complement.

### **Mexican Rice**

Serve with seasoned Mexican rice on the side, which adds a hearty component to your meal and helps soak up some of the delicious soup.

### **Guacamole and Chips**

Homemade guacamole with crispy tortilla chips adds a flavorful crunch and additional creaminess that perfectly accompanies the soup.

### **Elote (Mexican Street Corn)**

Grilled elote topped with mayonnaise, cheese, lime, and chili powder can serve as a fantastic side dish, enhancing your meal with vibrant flavors.

### **Chocolate Flan**

Finish the meal with a rich chocolate flan to satisfy your sweet tooth, providing a delightful contrast to the savory soup.