

Slow Cooker Chicken Tortilla Soup – This recipe is easy to cut in half

10 servings

1 Rotisserie chicken, shredded off the bone
2 cans of Rotelle (15 oz)
2 cans of Enchilada sauce (10.5 oz)
1 Chopped medium onion
2 cans of Chopped Green Chilis
2 tsp minced garlic
2 tsp cumin
2 tsp chili powder
2 tsp salt
½ tsp black pepper
2 bay leaves
1 package of frozen corn (10 oz)
2 Tbsp cilantro
4-8 oz water or chicken broth

Directions:

Put a liner in the slow cooker. Add all of the ingredients in the slow cooker liner. There is no need to stir. Cook on low. Stir and serve with tortilla chips.

Notes – I did not put a cook time on purpose. As the chicken is already cooked, it really requires very little actual cook time. This could easily be done in a pot on the stove. The reason we do it in the slow cooker is so we can leave it all day and have it ready when we return home from work. This recipe has been done with canned chicken, undrained, and the water was omitted. It works well that way.

Shopping List – Slow Cooker Chicken Tortilla Soup

- 1 Rotisserie chicken
- 2 cans of Rotelle (15 oz)
- 2 cans of Enchilada sauce (10.5 oz)
- medium onion
- 2 cans of Chopped Green Chilis
- minced garlic
- cumin
- chili powder
- salt
- black pepper
- bay leaves
- package of frozen corn (10 oz)
- cilantro
- water or chicken broth