

Slow Cooker Chicken Enchilada Soup

- 1 1/2 lbs. boneless skinless chicken breasts
- medium yellow onion, diced
- 1 bell pepper, thinly sliced
- 1 jalapeno, diced
- 2 cloves garlic, minced
- 1 15-oz. can diced tomatoes
- 2 cups homemade stock
 - (simmer 2 cups of water, add 1 onion and 2 stalks of celery. Simmer for 20 minutes)
- 1 tbsp chili powder
- 1 tbsp cumin
- 1 tsp dried oregano
- 1/2 tsp paprika
- salt and pepper, to taste
- 2 tbsp fresh cilantro, chopped
- 1 avocado, pitted and sliced

1. Add the chicken to the bottom of the slow cooker.
2. Add the onion, bell pepper, jalapeno, and garlic on top of the chicken.
3. Pour the diced tomatoes and stock over the top.
4. Sprinkle with chili powder, cumin, oregano, paprika, salt, and pepper.
5. Cover and cook on low heat for 8 hours.
6. Use a fork to shred the chicken before serving.
7. Garnish with cilantro and avocado

