

# Recipe

## Green Enchiladas Chicken Soup

### Ingredients

2.5 lbs boneless, skinless chicken breast or thighs

28 oz can green enchilada sauce

24 oz chicken broth

1 cup half and half or heavy whipping cream

2 cups Monterey Jack cheese

4 oz cream cheese, cubed at room temperature

4 oz green salsa (salsa verde)

salt and pepper to taste

Slow Cooker Instructions: 1 -In slow cooker add chicken, green enchilada sauce, and chicken broth. Cook on low 6 to 8 hours.

2 - Remove chicken and shred. Add shredded chicken, jack cheese, cream cheese, half and half, and green salsa to slow cooker. Turn slow cooker to warm and stir until cheeses are melted. Add hot sauce to taste.

Serve and enjoy!

Instant Pot Instructions: 1-Cook chicken on high pressure with 1cup of broth for 8 minutes. Do a quick release after 10 minutes. Remove chicken and shred.

2- Set pot to sauté medium, and add remaining broth, shredded chicken, green enchilada sauce, salsa, and heat until warm. Add cheese and remaining ingredients. Stir until cheese is melted. Season with salt and pepper if needed. Service and enjoy!