

Green Enchilada Chicken Soup

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Recipe adapted from Cat on Point on YT and Seeking Good Eats.com

Makes 12 servings, 4 points per serving

- 2 pounds boneless skinless chicken breasts
- 28- ounce can green enchilada sauce
- 24 ounces chicken broth
- 1 cup fat free half and half
- 4 oz cheese (Monterey jack or cheddar)
- 4 ounces light cream cheese (cubed and softened)
- 4 ounces green salsa (salsa verde)
- salt and pepper to taste

Slow Cooker Instructions:

1. In a 6-quart slow cooker add chicken breast, green enchilada sauce, and chicken broth. Cook on Low 6 to 8 hours.
2. Remove chicken and shred. Add shredded chicken, 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 or additional salsa to taste.
3. Serve and enjoy! Delicious topped with avocado, cilantro, green onion, and sour cream.

Instant Pot Instructions:

1. Cook your chicken on high pressure with 1 cup of broth for 8 minutes. Do a quick release after 10 minutes. Remove chicken and shred.
2. Set pot to saute 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.

Stovetop Instructions:

1. In a large stockpot, add chicken and broth. Simmer until chicken is done and can easily be pulled apart. Remove chicken and shred.
2. Add shredded chicken, enchilada sauce, half and half, jack cheese, cream cheese, and green salsa to the pot. Stir and heat soup until it is warm and the cheese is melted. Season with salt and pepper if needed. Serve with additional green salsa, hot sauce, and sour cream on the side. Enjoy!

Soup
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