Chicken Enchilada Soup

- 2 cups of shredded cooked chicken
- 3 cups chicken stock
- 19 ounce can red enchilada sauce
- 2 (14ounce) can black beans, rinsed and drained
- 1 (14ounce) can fire oasted diced tomatoes, with juice
- 1 (15ounce) can wholekernel corn, drained
- 1 (4ounce) can diced green chilies
- 2 cloves garlic, minced
- 8 green onions, chopped
- 1 teaspoon ground cumin
- 1 teaspoon salt

Optional garnishes: chopped fresh cilantro, diced avocado, diced red onion, shredded cheese, sour cream, tortillas strips//tips

Directions

Add all ingredients to a slow cooker, and stir to combine. Cook-40 in Ours on low heat. Serve warm, with optional garnish & servings.

Nutrient Analysis, **e**r serving:248 calories, 27g. carbohydrate, 22g. protein, 7g. fat, 649mg. sodium