

# Slow Cooker Chicken Enchilada Casserole

- 15 min prep time
  - 6 hr 20 min total time
  - 11 ingredients
  - 6 servings
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- 2 cans (4.5 oz each) Old El Paso™ chopped green chiles
  - 1 can (10 3/4 oz) condensed cream of chicken soup
  - 1 can (10 oz) Old El Paso™ green enchilada sauce or other green chile enchilada sauce
  - 1/4 cup mayonnaise or salad dressing
  - 12 corn tortillas (6 inch), cut into 3/4-inch strips
  - 3 cups shredded cooked chicken
  - 1 can (15 oz) Progresso™ black beans, drained, rinsed
  - 2 cups shredded Mexican cheese blend (8 oz)
  - 2 large tomatoes, chopped (about 2 cups)
  - 2 cups chopped lettuce
  - 1/2 cup sour cream
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1. Spray 3- to 4-quart slow cooker with cooking spray. In cooker, spread 1 can of the green chiles. In medium bowl, mix remaining can of green chiles, the soup, enchilada sauce and mayonnaise.
  2. Arrange 1/3 of the tortilla strips over chiles in cooker. Top with 1 cup of the chicken, 1/2 cup of the beans, 1/2 cup of the cheese and 1 cup of the enchilada sauce mixture, spreading to edges of cooker to completely cover tortilla strips. Repeat layers twice, reserving last 1/2 cup of cheese.
  3. Cover; cook on Low heat setting 6 to 7 hours.
  4. Top with remaining 1/2 cup cheese. Cover; cook about 5 minutes longer or until cheese is melted. Serve with tomatoes, lettuce and sour cream.

