

Slow-Cooker Green Chile Chicken Enchilada Casserole

- Prep Time 15 min
- Total Time 6 hr 20 min
- Servings 6

- 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



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.