

# CHICKEN ENCHILADA SOUP

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## INGREDIENTS

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1.5 lbs boneless skinless chicken thighs or breast	1 tbsp cumin
1 can crushed tomatoes 14.5 oz	1 tbsp chili powder
1 bell pepper, thinly sliced	1 tsp oregano
1 onion, thinly sliced	1/2 tsp smoked paprika
3 cloves garlic, minced	1/2 tsp sea salt
2 cups bone broth	1/2 tsp ground pepper
1/2 cup water	
	For Garnish: Avocado and Cilantro

## PROCEDURE

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Prepare all of the ingredients as noted above.

Add all of the ingredients into your crockpot in the order listed above.

Cook on low for 6-8 hours in the crockpot or on high for 3 hours.

Once done, use two forks to shred chicken in the crockpot.

Ladle into bowls and serve with avocado and fresh cilantro.