Crock-Pot Chicken Enchilada Casserole
(MarysWholeLife.com)

Ingredients:

1½ lbs. chicken breast
2 c. enchilada sauce (can use the recipe below or buy it)
8 (grain free) tortillas
1 can black beans (drained & rinsed)
1 c. cheddar cheese, shredded
Chopped cilantro (for serving)
Plain Greek yogurt/sour cream (for serving)

Enchilada Sauce:

1 T. chili powder
1½ t. cumin
1 t. garlic powder
1 t. onion powder
1 t. paprika
½ t. salt
Pinch of cayenne
2 T. tomato paste
2 c. chicken broth
1 T. arrowroot powder
3 T. water

To Make Enchilada Sauce:

1. In a medium sized pot over medium heat. Add in the tomato paste and spices and whisk until fragrant.
2. Pour in broth and whisk until smooth over medium heat.
3. Combine arrowroot powder and water in a small bowl and whisk to combine.
4. Pour it into the sauce and continue whisking over medium heat while it bubbles and begins to thicken. Set aside.

In a crockpot:

1. Place chicken breasts in bottom of crock pot.
2. Pour enchilada sauce over the top.
3. Cook on low for 6-7 hours or on high 3-4 hours.
4. Shred the chicken in the pot.
5. Add in cut up[tortillas, black beans, and half of the cheese. Stir. Flatten the mixture then add the rest of the cheese on top. Cover and continue to cook on high for another 30 minutes.
6. Serve topped with fresh cilantro and Greek yogurt/sour cream.

Tips:

Meat Alternatives: You can also use boneless, skinless chicken thighs, cooked ground beef, ground turkey, ground chicken, or even cubes of steak. Feel free to use pre-cooked rotisserie chicken, as well.

Crock-Pot Chicken for Enchiladas: If you don't want to make the full casserole, this is a super easy way to make chicken for enchiladas! Complete steps 1-8 and use the chicken for tacos, burritos, enchiladas, salads, and more!

Tortillas: You can use grain-free tortillas, corn tortillas, or even leave out the tortillas and serve these slow cooker chicken enchiladas with tortilla chips!

Serving Tips:

Serve these crock pot chicken enchiladas warm in a bowl or plate with forks and your favorite toppings and sides!

Toppings: You can serve this crock-pot chicken enchilada casserole with sour cream, fresh cilantro, black olives, green onions, or whatever your favorite enchilada toppings are!

Side Dishes: I serve this as is, and it is a filling, complete meal. A small side of Mexican Rice, refried beans, or a salad would be great if you want a side dish.