

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

## Green Chicken Enchilada Soup

**Date:**

### **Additional Ingredients:**

- 3 cups Water
- 1/2 Cup Sour Cream

*freezermealprep.pro*

### **Slow Cooker:**

- Empty the thawed contents of the bag into a slow cooker.
- Add 3 cups Water and cook on low for 4-6 hours or on high for 3-4 hours until the internal temperature reaches 165F.

### **Pressure Cooker:**

- Empty the frozen contents of the bag into a pressure cooker and add 3 cups Water.
- Turn the pressure to high and cook for 20 minutes with quick pressure release.

### **Additional Instructions:**

- Remove the jalapeno if added whole.
- Shred chicken and return to liquid.
- Add 1/2 cup Sour Cream and mix well. Allow the soup to sit for 3-5 minutes before serving.

### **Serving Suggestions:**

- Serve with your favorite toppings, such as shredded cheese, diced tomatoes, cilantro, and tortilla chips.