Chicken Enchilada Casserole

Ingredients:

- 1.5 lbs chicken breast, cubed
- 1 large zucchini
- 1 medium sized onion
- 1 cup frozen corn
- 114 oz can of pinto beans, rinsed and drained.
- 128 oz can red enchilada sauce
- 114 oz can diced tomatoes
- 2 TBS taco seasoning
- 2 cloves minced garlic
- 1 cup mexican blend cheese
- 6 small corn tortillas cut into strips

Directions

- 1. Cut zucchini and chicken breast into chunks. Dice onion.
- 2. Season chicken breast with 2 tsp taco seasoning. Add chicken, zucchini, onion, garlic, corn and beans to the crockpot. Cover with enchilada sauce. Stir together gently. Cover and cook on low for 4 hours.
- 3. Turn temperature to high, and leave uncovered for 30–45 minutes to allow the sauce to thicken.
- 4. Stir in tortilla strips, and top with Mexican blend cheese.

 Replace lid and allow cheese to melt.
- 5. Serve with avocado and fresh cilantro!

