

ENCHILADA CHICKEN

By Sharon Roden

1 pkg. frozen boneless, skinless chicken breasts

Powdered Adobo seasoning..In the ethnic section...GOYA name brand

2 cans (large) enchilada sauce

1 bottle green salsa...also GOYA

2 pkgs. cream cheese

Put chicken in slow cooker and sprinkle Adobo seasoning (to taste) all over the chicken...ALL OVER...I also add a little garlic powder and black pepper

Cook till done and chicken can be shredded

Add the two cans of enchilada sauce and about half the bottle of green salsa....to your taste

After this is all mixed together and the chicken is shredded add the cream cheese (it melts easier if cut into cubes)

Serve over corn tortilla chips or can serve with soft flour tortillas

ENJOY !!!!!!!!!!!!!!!!