Slow Cooker Chicken Enchiladas

Serves 6 · 5–6 qt slow cooker · LOW 4–5 hr, then HIGH 20–30 min

Made with Colorado Green Chili Medium Green Chili Sauce + Hot Salsa

INGREDIENTS

- 1½ lb thawed boneless skinless chicken thighs
- 1 jar (16 oz) Medium Green Chili Sauce
- ½ cup Hot Salsa
- ½ cup diced onion
- 8 corn tortillas, cut into strips
- 1½ cups shredded Monterey Jack
- Cilantro and lime, for serving

DIRECTIONS

1. Add the onion, green chili sauce, and salsa to the cooker. Nestle in the chicken. Cover and cook on LOW for 4–5 hours, until the chicken reaches 165°F.
2. Transfer the chicken to a plate, shred it, and stir it back into the sauce. Fold in the tortilla strips and half the cheese.
3. Sprinkle with the remaining cheese. Cover and cook on HIGH for 20–30 minutes, until bubbling and the cheese melts. Serve with cilantro and lime.

Chicken, Corn & Green Chile Tortilla Soup

Serves 6 · 5–6 qt slow cooker · LOW 4–5 hr

Made with Colorado Green Chili Medium Green Chili Sauce + Hot Salsa

INGREDIENTS

- 1¼ lb thawed boneless skinless chicken thighs
- 1 cup Medium Green Chili Sauce
- ½ cup Hot Salsa
- 4 cups low-sodium chicken broth
- 1 can (15 oz) black beans, drained and rinsed
- 1 cup corn kernels, thawed if frozen
- ½ cup diced onion
- 1 tsp ground cumin
- Tortilla strips, lime, and avocado, for serving

DIRECTIONS

1. Add the chicken, green chili sauce, salsa, broth, beans, corn, onion, and cumin. Cover and cook on LOW for 4–5 hours, until the chicken reaches 165°F.
2. Remove and shred the chicken. Return it to the soup and season to taste.
3. Ladle into bowls and finish with tortilla strips, a squeeze of lime, and diced avocado.

Smoky Salsa Black Bean Soup

Serves 6 · 4–6 qt slow cooker · LOW 4–5 hr

Made with Colorado Green Chili Hot Salsa + Hot Green Chili Sauce

INGREDIENTS

- 3 cans (15 oz each) black beans, drained and rinsed
- 1 cup Hot Salsa
- ½ cup Hot Green Chili Sauce
- 3 cups vegetable broth
- 1 small onion, diced
- 1 red bell pepper, diced
- 1 tsp ground cumin
- ½ tsp smoked paprika
- 1 tbsp lime juice

DIRECTIONS

1. Add the beans, salsa, green chili sauce, broth, onion, bell pepper, cumin, and smoked paprika. Cover and cook on LOW for 4–5 hours, until the vegetables are tender.
2. Mash some beans against the side of the cooker with a potato masher to thicken the soup. Stir in the lime juice and season to taste.

Green Chile Potato & Corn Chowder

Serves 6 · 5–6 qt slow cooker · LOW 5–6 hr, then HIGH 10–15 min

Made with Colorado Green Chili Medium Green Chili Sauce + Hot Salsa

INGREDIENTS

- 1½ lb Yukon Gold potatoes, cut into ½-inch cubes
- 2 cups corn kernels, thawed if frozen
- 1 cup Medium Green Chili Sauce
- 3 cups vegetable broth
- 1 small onion, diced
- ½ tsp dried thyme
- ¾ cup half-and-half
- ¼ cup Hot Salsa, for serving

DIRECTIONS

1. Add the potatoes, corn, green chili sauce, broth, onion, and thyme. Cover and cook on LOW for 5–6 hours, until the potatoes are tender.
2. Mash about one-third of the potatoes against the side of the cooker. Stir in the half-and-half. Cover and cook on HIGH for 10–15 minutes, until hot.
3. Ladle into bowls and swirl a little salsa into each serving.

Salsa, White Bean & Kale Soup

Serves 6 · 5–6 qt slow cooker · LOW 5–6 hr, then HIGH 15–25 min

Made with Colorado Green Chili Hot Salsa + Medium Green Chili Sauce

INGREDIENTS

- 2 cans (15 oz each) cannellini beans, drained and rinsed
- ¾ cup Hot Salsa
- ½ cup Medium Green Chili Sauce
- 4 cups vegetable broth
- 2 carrots, diced
- 2 celery ribs, diced
- 1 small onion, diced
- 1 tsp Italian seasoning
- 3 cups chopped kale, stems removed

DIRECTIONS

1. Add the beans, salsa, green chili sauce, broth, carrots, celery, onion, and Italian seasoning. Cover and cook on LOW for 5–6 hours, until the carrots are tender.
2. Stir in the kale. Cover and cook on HIGH for 15–25 minutes, until the kale is tender. Season to taste.

Hot Green Chile Pulled Pork Tacos

Serves 8 · 5–6 qt slow cooker · LOW 7–9 hr

Made with Colorado Green Chili Hot Green Chili Sauce + Hot Salsa

INGREDIENTS

- 3 lb thawed boneless pork shoulder, cut into 3-inch chunks
- 1 cup Hot Green Chili Sauce
- ½ cup Hot Salsa
- 1 small onion, sliced
- ½ cup low-sodium chicken broth
- 1 tsp ground cumin
- ½ tsp kosher salt
- Corn tortillas, shredded cabbage, and lime, for serving

DIRECTIONS

1. Add the onion, green chili sauce, salsa, broth, cumin, and salt. Nestle in the pork. Cover and cook on LOW for 7–9 hours, until the pork pulls apart easily with a fork.
2. Shred the pork and discard large pieces of fat. Skim the cooking liquid and toss the pork with enough of it to moisten.
3. Serve in warm tortillas with cabbage and lime.

Salsa Turkey & Sweet Potato Chili

Serves 6 · 5–6 qt slow cooker · LOW 5–6 hr

Made with Colorado Green Chili Hot Salsa + Medium Green Chili Sauce

INGREDIENTS

- 1 lb thawed lean ground turkey
- 1 tbsp olive oil
- 1½ cups diced sweet potato
- 1 can (15 oz) pinto beans, drained and rinsed
- 1 cup Hot Salsa
- ½ cup Medium Green Chili Sauce
- 1 cup low-sodium chicken broth
- 1 small onion, diced
- 2 tsp chili powder
- 1 tsp ground cumin

DIRECTIONS

1. Heat the oil in a skillet. Break up the turkey as it cooks and cook to 165°F.
2. Immediately transfer the turkey to the cooker with the sweet potato, beans, salsa, green chili sauce, broth, onion, chili powder, and cumin.
3. Cover and cook on LOW for 5–6 hours, until the sweet potato is tender. Stir and season to taste.

Green Chile Chickpea & Butternut Stew

Serves 6 · 5–6 qt slow cooker · LOW 5–6 hr

Made with Colorado Green Chili Medium Green Chili Sauce + Hot Salsa

INGREDIENTS

- 2 cans (15 oz each) chickpeas, drained and rinsed
- 4 cups cubed butternut squash
- ¾ cup Medium Green Chili Sauce
- ½ cup Hot Salsa
- 1½ cups vegetable broth
- 1 small onion, diced
- 1 tsp ground cumin
- ½ tsp ground coriander
- 1 tbsp lime juice
- Cooked rice, for serving

DIRECTIONS

1. Add the chickpeas, squash, green chili sauce, salsa, broth, onion, cumin, and coriander. Cover and cook on LOW for 5–6 hours, until the squash is tender.
2. Mash a few pieces of squash into the broth to thicken it. Stir in the lime juice and season to taste. Serve over rice.

Green Chile Beef & Pepper Bowls

Serves 6 · 5–6 qt slow cooker · LOW 7–8 hr, then HIGH 25–35 min

Made with Colorado Green Chili Hot Green Chili Sauce + Hot Salsa

INGREDIENTS

- 2 lb thawed beef chuck, cut into 2-inch chunks
- 1 cup Hot Green Chili Sauce
- ½ cup Hot Salsa
- ½ cup low-sodium beef broth
- 1 onion, sliced
- 2 bell peppers, sliced
- 1 tsp ground cumin
- Cooked rice and lime wedges, for serving

DIRECTIONS

1. Add the onion, beef, green chili sauce, salsa, broth, and cumin. Cover and cook on LOW for 7–8 hours, until the beef is fork-tender.
2. Add the peppers. Cover and cook on HIGH for 25–35 minutes, until the peppers are tender.
3. Break up the beef with two forks. Spoon the beef, peppers, and sauce over rice and serve with lime.

Green Chile Pinto Bean & Rice Bowls

Serves 6 · 4–6 qt slow cooker · LOW 3–4 hr

Made with Colorado Green Chili Medium Green Chili Sauce + Hot Salsa

INGREDIENTS

- 3 cans (15 oz each) pinto beans, drained and rinsed
- ¾ cup Medium Green Chili Sauce
- ¾ cup Hot Salsa
- ¾ cup vegetable broth
- 1 small onion, diced
- 1 tsp ground cumin
- ½ tsp dried oregano
- 3 cups cooked rice, for serving
- Diced avocado and scallions, for topping

DIRECTIONS

1. Add the beans, green chili sauce, salsa, broth, onion, cumin, and oregano. Cover and cook on LOW for 3–4 hours, until the onion is tender.
2. Mash a scoop of beans against the side of the cooker and stir it back in to make the sauce thicker. Season to taste.
3. Spoon the beans over warm rice and finish with avocado and scallions.