



## Slow Cooker Creamy Chicken Enchiladas

2 boneless skinless chicken breasts  
1 teaspoon chili powder  
1 teaspoon garlic powder  
1 teaspoon cumin salt and pepper to taste  
8 ounces Neufchatel cream cheese  
1 cup salsa  
3/4 cup 2% milk Colby cheese, shredded  
12-6 inch flour tortillas  
Optional toppings: Fresh cilantro, sour cream, salsa, guacamole, etc.

Spray inside of slow cooker with non-stick spray. Add chicken, chili powder, garlic powder, cumin, salt and pepper to taste, cream cheese, and water to crock pot.

Cover and cook on low 8 hours or on high 4 hours. Remove chicken from slow cooker, shred with two forks, and return to slow cooker.

Stir and cook and additional 15 minutes. Preheat oven to 400.

Place 1/4 cup of the chicken mixture in the center of each tortilla. Roll tightly and place in a single layer on a greased baking sheet. Pour remaining mixture of enchiladas and sprinkle cheese on top.

Bake 10-15 minutes, until tortillas are slightly browned. Serve with desired toppings. Makes 12 servings.

Nutrition Facts (per serving): 203 calories, 8g protein, 8g fat, 22g carbohydrate, 660 mg sodium

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