

# Slow Cooker Tex Mex Soup

## *Ingredients:*

- 6 cups reduced sodium vegetable broth
- 1 (14.5 ounce) can fat free refried beans
- 2 (14.5 ounce) cans no salt added black beans, drained and rinsed
- 1 (14.5 ounce) can no salt added corn, drained
- 1 (10 ounce) can tomatoes with diced green chilies
- 1 (10 ounces) can Red Enchilada Sauce
- 4 ounces green chilies
- 1 onion, diced
- 1 green bell pepper, diced



## *Direction:*

- Add vegetable broth and refried beans into the slow cooker. Whisk broth and beans together.
- Add black beans, corn, tomatoes, green chili, red enchilada sauce, onion, and green pepper together in the slow cooker. Stir.
- Cook on low for 7 hours, or high for 3 hours.
- Serve with fresh cilantro and pico de gallo.