

And when you get home from work, you'll have that creamy, cheesy enchilada goodness just waiting to be gobbled up. Just be sure to save a serving for later because the leftovers taste even better!



SLOW COOKER ENCHILADA ORZO

yield: 6 SERVINGS prep time: 10 MINUTES cook time: 8 HOURS, 15 MINUTES
total time: 8 HOURS, 25 MINUTES

The easiest, creamiest enchilada pasta ever. Even the pasta gets cooked right in the crockpot!

 PRINT RECIPE

INGREDIENTS:

- 1 (14.5-ounce) can fire roasted diced tomatoes
- 1 (10-ounce) can Old El Paso™ mild



- 1/2 cup vegetable broth, or more, as needed
- 1 cup corn kernels, frozen, canned or roasted
- 1 cup canned black beans, drained and rinsed
- Kosher salt and freshly ground black pepper, to taste
- 4 ounces cream cheese, cubed
- 2 cups uncooked orzo pasta
- 2 tablespoons chopped fresh cilantro leaves



DIRECTIONS:

1. Place diced tomatoes, enchilada sauce, green chiles, vegetable broth, corn and black beans into a 6-qt slow cooker.; season with salt and pepper, to taste. Stir until well combined. Top with cream cheese.
2. Cover and cook on low heat for 7-8 hours or high heat for 3-4 hours.
3. Uncover and stir until cream cheese is well combined. Stir in orzo. Cover and cook on high heat for an additional 15-30 minutes. Add more vegetable broth as needed until the desired consistency is reached.
4. Serve immediately, garnished with cilantro, if desired.



Adapted from Crockpot Gourmet.



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