**Creamy Chicken Enchiladas**

Yields 4 servings

Ingredients

* 1 Tbsp – olive oil
* 1 medium – onion
* 3 cloves – garlic
* 10 oz – enchilada sauce
* 2 cups – chicken broth, low-sodium
* 2 cans – black beans
* 1 cup – corn, frozen
* 1 can 14.5 oz – fire-roasted tomatoes, canned
* 3/4 teaspoon – cumin, ground
* 3/4 teaspoon – chili powder
* 1 lb. – chicken breast
* 2/3 cup – sour cream

Directions

1. To your pot, add olive oil, onion and garlic and sauté until soft, about 3-4 minutes.
2. Add remainder of ingredients to the pot, except chicken and sour cream.  Stir well.
3. Place chicken breasts on top of mixed ingredients.
4. Secure the lid, and make sure the lever on top is switched to 'sealed'.
5. Cook on high heat for 20 minutes.
6. Remove chicken and shred with two forks. Add chicken back into the soup, stir and add salt and pepper to taste.
7. Stir in sour cream and serve soup hot.
8. Add additional toppings as desired:  Sliced avocado, tortilla strips, fresh cilantro.