Slow Cooker Enchilada Orzo

14.5-ounce can fire roasted diced tomatoes

10-ounce can mild enchilada sauce

4.5-ounce can chopped green chiles, drained

1/2 cup vegetable broth

1 cup corn kernels, frozen

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

Combine fire roasted tomatoes, enchilada sauce, green chilies and vegetable broth, corn and black beans in slow cooker.  Season with salt and pepper. Top with cream cheese.

Cover and cook on low 7-8 hours.

Uncover and stir in orzo.  Cook on high 15-20 minutes.  Add more broth if needed to adjust consistency.

Garnish with cilantro and serve with tortilla chips.