



Chicken Tortilla Soup



Prep: 10 mins



Cook : 4 hours



Servings: 6

GARNISHES

- shredded cheese
- tortilla Chips
- limes
- jalapenos
- sour cream

Chicken Tortilla Soup

INGREDIENTS

- 2 pounds of **Chicken Breasts** (boneless, skinless)
- Or more if doubling.
- 1/4 cup of **Purple Onion**
- 1/2 cup of **Red Bell Pepper**
- 2 Cups of **Chicken Broth**
- 1 can 7.75 ounces of **Salsa de Jalapeno** (or) **Tomato Sauce**
- 1 cup of **Desert Pepper Medium Salsa** (Cantina)
- **Spices** – 1/4 teaspoon of **Salt** (to taste preference), 1 teaspoon of **Black Pepper**, 1 Tablespoon of **Oregano**, 2 teaspoons of **Chili Powder**, 1 teaspoon of **Garlic Powder**
- 1 cup of **water**
- 1 can of **corn**
- 1 can of **black beans**

DIRECTIONS

1. Unwrap the chicken and add it to the slow cooker.
2. Then measure and add the seasonings to the chicken. Finely chop or mince the onion and red bell pepper—next, top with the rest of the ingredients.
3. Add the lid to the slow cooker and set it on **high for 4 hours**.
4. When the chicken is done, remove it with tongs, and shred the chicken meat.
5. Return it to the pot with the broth to make chicken tortilla soup.
6. Add a drained can of corn and a drained can of black beans.
7. Adjust seasonings to your taste preference. Heat until additions are warmed.
8. Spoon into a bowl and garnish with shredded cheese, tortilla chips...

Enjoy! Theresa

©2024DearCreatives.com