

CHICKEN TORTILLA SOUP

Ingredients

1 red onion, chopped small
2 red bell peppers, diced into about 1/2 inch pieces
2 chicken breasts
1/4 teaspoon paprika
1 teaspoon chili powder
1 teaspoon oregano
1/2 teaspoon cumin
14oz diced tomatoes
4oz can fired roasted green chiles
14 oz can black beans or kidney beans; drained and rinsed
1 garlic clove, minced
32 oz vegetable broth, chicken broth can also be used
1 cup corn, fresh or frozen, not canned
Salt and pepper
Highly recommended toppings: cotija cheese (or sour cream), avocado, lime, cilantro, tortilla chips and hot sauce

Directions

PLACE THE CHOPPED ONION AND BELL PEPPERS IN THE SLOW COOKER AND TOP WITH THE CHICKEN.

SPRINKLE WITH THE SPICES AND SALT AND PEPPER.

POUR IN THE GREEN CHILES, TOMATOES, BEANS, BROTH, AND GARLIC.

STIR EVERYTHING TOGETHER.

COOK IN THE SLOW COOKER ON HIGH FOR 4 HOURS OR LOW FOR 6-8 OR UNTIL THE CHICKEN IS COOKED ENOUGH TO SHRED.

REMOVE CHICKEN AND SHRED USING TWO FORKS.

PLACE THE CHICKEN BACK INTO SOUP AND COOK FOR ANOTHER 20-30 MINUTES ON LOW. MEANWHILE, COOK THE CORN IN A SKILLET WITH ABOUT A TABLESPOON OF BUTTER AND A SPRINKLE OF SALT; I LIKE TO COOK IT SO IT GETS A BIT OF A CHAR OR BROWNING, BUT THIS CAN ALSO BE DONE ON THE GRILL IF YOU HAVE FRESH CORN ON THE COB.

ADD THE CORN INTO THE SOUP.

SERVE HOT WITH TOPPINGS!

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