

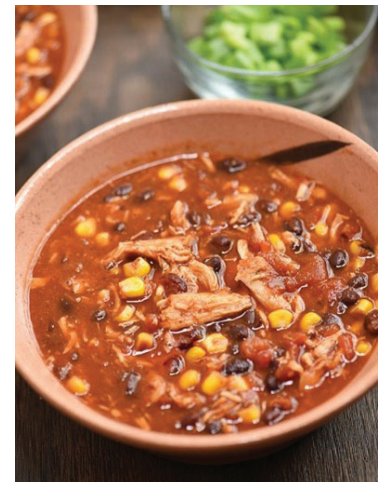


Chicken Tortilla Soup in the Slow Cooker

“Delicious and easy to make! You can spice it up as much as you want with hot sauce. Serve with shredded Cheddar cheese and Tortilla chips.”

Ingredients

- 1 tablespoon olive oil
- 4 skinless, boneless chicken breast halves, cut into cubes
 - * see below for simplified recipe
- 1 large onion chopped
 - * see below for simplified recipe
- 2 (16 ounce) cans refried beans
- 2 (15 ounce) cans corn, drained
- 1 (14.5 ounce) can chicken broth, or more as needed
- 1 (1 ounce) package taco seasoning
- 1 cup picante sauce
- 1/8 teaspoon garlic powder



Shredded Cheddar cheese
Tortilla Chips

Directions

1. Heat olive oil in a skillet over medium heat-high heat. Cook and stir chicken and onion in hot oil until the chicken is no longer pink in the center and the juices run clear, 7 to 10 minutes.
2. Stir refried beans, corn, chicken broth, taco seasoning, and garlic powder together in a slow cooker, add the chicken and onion mixture.
3. Cook on Low until the chicken pulls apart easily with 2 forks, 3 to 5 hours. Shred chicken in the soup with 2 forks. Continue cooking for 1 hour more.
4. Ladle into bowls and top with Cheddar cheese with Tortilla chips on the side

Gretchen Burnham's simplified recipe:

1. Replace chicken breasts with 2 (12.5 ounce) cans chicken drained.
2. Pan cook 1/2- 1 cup of frozen chopped onions (or omit onions).