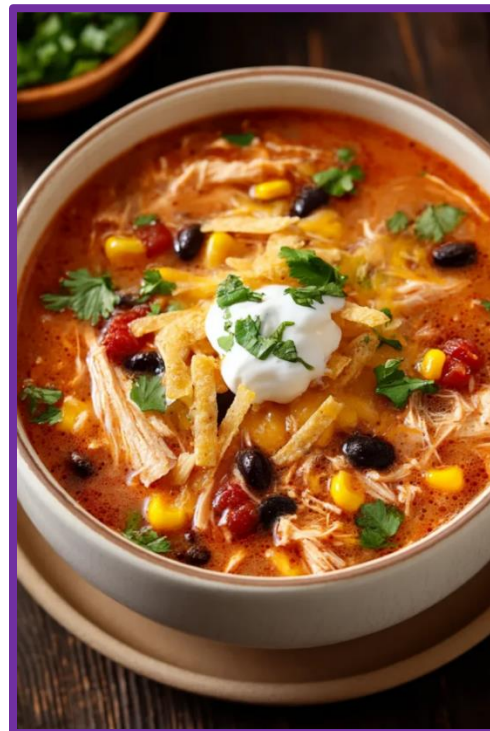


Chicken Enchilada Soup

Yields:	Prep Time:	Cook Time:	Rest Time	Total Time:
6 servings	15 minutes	30 minutes	5 mins	50 minutes

Ingredients:

- 2 tbsp olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp chili powder
- 1 tsp paprika
- ½ tsp salt
- ¼ tsp black pepper
- 6 c chicken broth
- 2 cups cooked chicken, shredded
- 1 (15 oz) can black beans, drained and rinsed
- 1 (15 oz) can corn, drained
- 1 (10 oz) can red enchilada sauce
- 1 (4 oz) can chopped green chilies
- 1 c heavy cream
- 1 c shredded cheddar cheese
- 1 c shredded monterey jack cheese
- 2 tbsp chopped fresh cilantro (optional)
- Tortilla chips, for serving



Instructions:

1. In a large pot, heat the olive oil over medium heat. Add diced onion and cook until translucent, about 5 minutes.
2. Stir in the minced garlic, cumin, chili powder, paprika, salt, and black pepper. Cook for an additional 1-2 minutes, until fragrant.
3. Pour in the chicken broth and bring to a simmer.
4. Add the shredded chicken, black beans, corn, enchilada sauce, and green chilies to the pot. Stir well to combine.
5. Reduce the heat to low and simmer for 15-20 minutes, allowing the flavors to meld together.
6. Stir in the heavy cream and both cheeses. Continue to stir until the cheeses are completely melted and the soup is smooth and creamy.
7. Remove from heat and stir in the chopped cilantro, if using.
8. Serve hot with tortilla chips on the side or crumbled into the soup.