

# Spicy Chicken Tomato Soup for the Slow Cooker

*From Taste of Home*

When you want something warm with a kick of flavor, this soup is it! You can make it as spicy or as mild as you like. If you're nervous about the spice, start with 1/4 of the recommended chili powder and cayenne pepper and halfway through cooking, add more to taste. Makes 8 servings.

## Ingredients

- 2 cans or 29 ounces of chicken broth
- 2 cups cubed cooked chicken
- 2 cups frozen corn
- 1 can (10 3/4 ounces) tomato puree
- 1 can (10 ounces) diced tomatoes and green chiles
- 1 large yellow or white onion, diced
- 2 garlic cloves, minced
- 1 bay leaf
- 1 - 2 tsp ground cumin
- 1/2 tsp salt
- 1/2 - 1 tsp chili powder
- 1/8 tsp pepper
- 1/8 tsp cayenne pepper
- 4 white or yellow 6-inch corn tortillas, cut in 1/4-inch strips



## Directions

1. In a 5-quart slow cooker, combine all the ingredients except the tortillas. Stir and cover. Cook on low for 4 hours.
2. At the 2 hour mark, taste the broth and add more spice if you'd like.
3. Place the tortilla strips on an ungreased baking sheet. Bake at 375 degrees for 5 minutes. Flip them over and bake 5 more minutes.
4. Discard the bay leaf from the soup.
5. Serve with a sprinkle of tortilla chips on top.