

Hesaro Herme's Fiesta Slow-Cooker Chicken Tortilla Soup

Foodgasms
Recipes

November 19,
2013

1 can (15oz) petite diced tomatoes
1 can (10 oz) red enchilada sauce
1 can (4 oz) diced green chilies
1 can (14.5 oz) black beans, drained
10 oz frozen corn kernels
1 medium onion, diced
2 cloves garlic, minced
4 C chicken broth
1 tsp ground cumin
1 tsp chili powder
2 tsp kosher salt
1 tsp oregano
1/4 tsp black pepper
1 bay leaf
2 boneless/skinless chicken breasts
campaignIcon
1/2 C fresh cilantro, chopped
2 limes, juiced
tortilla chips, cheese, sour cream, avocado for serving



Instructions:

Combine all ingredients except for the cilantro and lime juice in a slow-cooker. Cook on HIGH for 3-4 hours or LOW for 6-8 hours.
Remove chicken from soup, shred into bite-sized pieces and return to soup.
Stir in chopped cilantro and lime juice.
Serve with tortilla chips, cheese, sour cream, and avocado if desired.