

Recipe: Chicken Tortilla Soup

From the Kitchen of: My Sister's Pantry Spices & Seasonings

Ingredients:

- 3 Chicken Breasts Seasoned with 3C
- 1 Small Onion Chopped
- 1 Red Pepper Chopped
- 2 Cups Frozen Corn
- 1 16oz Can Rinsed & Drained Black Beans
- 2 14.5 oz Cans Diced Tomatoes
- 1 7oz can Green Chiles Drained
- 3 TBS Fajita Seasoning
- 4 Cups Chicken Broth

Directions: Season Chicken Breasts and place in the bottom of the crock pot. Add onion, red pepper, corn, black beans, tomatoes & chilies. Sprinkle with 3 TBS Fajita seasoning and cover with chicken broth. Cook on low for 6 hours. 30 minutes before serving, remove the chicken and shred it. Add the chicken back to the soup and cook 30 more minutes. Serve with Tortilla strips. Optional toppings: Guacamole, Shredded Cheese, Sour Cream

