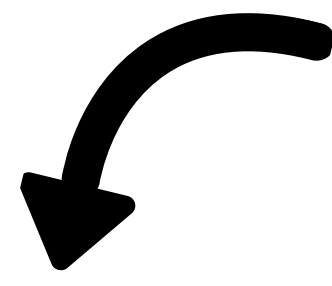


CHICKEN ENCHILADA SOUP

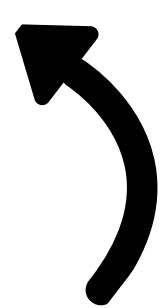
SERVINGS: 10

directions



- 1 lb boneless, skinless chicken breasts
- 1 tbsp olive oil
- 1 jar of salsa
- 1 8-oz block of cream cheese, at room temperature
- 2 15-oz cans of dark red kidney beans
- 1-2 15-oz cans of whole kernel corn
- 1 10-oz can of red enchilada sauce
- 1 quart of chicken broth
- Lots of toppings. Suggestions at the bottom of the page.

ingredients



1. Cut the chicken into small pieces.
2. Heat a large saucepan over medium heat. Add the olive oil. Add the chicken and cook until no longer pink in the center.
3. Add the salsa to the chicken and stir.
4. Cut the cream cheese into cubes and stir into the chicken and salsa. Stir until completely incorporated and not lumpy at all.
5. Open the cans of corn and beans and pour them into a colander. Rinse thoroughly then pour into the saucepan.
6. Add the enchilada sauce and chicken broth to the saucepan and stir well. Cover with a lid and let simmer over medium low heat for 20 minutes.
7. Serve with your choice of toppings.

SUGGESTED TOPPINGS: FRITOS SCOOPS, CHEESE, SOUR CREAM, CILANTRO, HOT SAUCE, SLICED JALAPENOS.