



## Chicken Tortilla Soup

### Ingredients

- 2 chicken breasts
- 1 package of taco seasoning
- 1 onion (chopped)
- 3 cloves garlic (minced)
- 1 jalapeno pepper (optional)
- 2 tsp ground cumin
- 2 tsp chili powder
- 28 oz of crushed tomatoes
- 1 can of Rotel (original)
- 4 cups of chicken broth
- 1 can of black beans (14.5 oz)
- 1 cup of corn (canned or frozen)
- 1/4 cup fresh cilantro
- Tortilla chips and cheese (for toppings)

### Instructions

1. Place the chicken breasts in a slow cooker with a little bit of water in the bottom. Top with the taco seasoning.
2. Cook the chicken on high for four hours.
3. When the chicken is done, remove it from the slow cooker and shred it in a separate bowl.
4. Saute the chopped onion and garlic for five minutes (or until tender).
5. Rinse out the slow cooker and then place the chicken, onion, and garlic into it.
6. Now add all of the remaining ingredients except the cilantro and toppings.
7. Cook on high for two to three hours (until fully heated).
8. Add the cilantro and serve with toppings.

*Recipe courtesy of Ryan Thompson, MACC's Creative Services Manager. Have a recipe you'd like to share? Send it to Ryan at [rthompson@maccnet.com](mailto:rthompson@maccnet.com).*