



Creamy Chicken Tortilla Soup



Ingredients:

- 2 boneless skinless chicken breasts
- ¼ cup taco seasoning or one taco seasoning packet
- 4 oz. can diced green chiles mild or hot
- 15.5 oz. can black beans drained and rinsed
- 14.5 oz. can diced tomatoes juices included
- 15.25 oz. can whole kernel corn drained
- 4 cups chicken broth
- 2 cups grated Mexican cheese
- 1 cup heavy cream
- Tortilla chips or 6 corn tortillas, cut into strips, air fried or oven baked to crisp them up
- Cilantro one bunch for garnish

Method:

1. Place frozen OR thawed chicken breasts in the bottom of the slow cooker.
2. Sprinkle taco seasoning over the top of the chicken breasts.
3. Spread green chiles, black beans, tomatoes, and corn over the chicken.
4. Slowly pour in the chicken broth.
5. Cook on HIGH for 3-4 hours.
6. Remove chicken breasts from the soup and shred with two forks.
7. Return the chicken to the soup and add the cheese and heavy cream.
8. Cook an additional 30-minutes - 1 hour, stirring occasionally until the cheese is fully melted and combined and the soup is thickened slightly.
9. You can add the tortilla chips directly to the soup along with the cheese and cream and cook for the final 30-60 minutes or crisp the corn tortillas in the air fryer or oven. To crisp the tortilla chips in the air fryer, spray liberally with non-stick cooking spray and bake at 400° for approximately 5 minutes, shaking the basket halfway through cooking.
10. Serve soup with additional chopped cilantro, tortilla strips/chips, and avocado, if desired