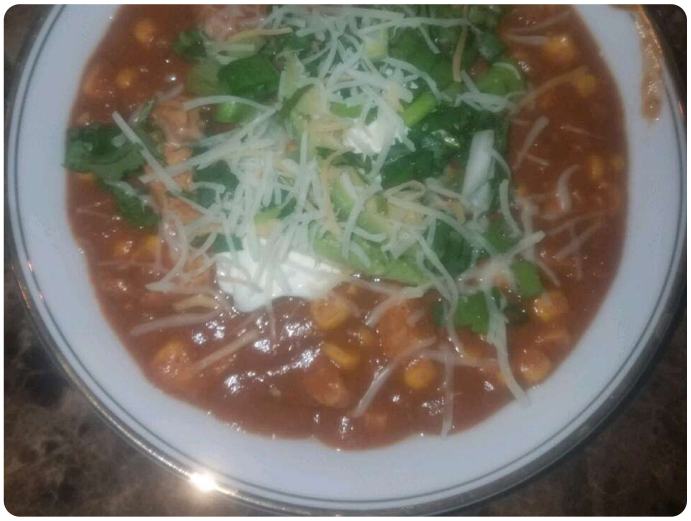
Chicken Tortilla Soup in the Slow Cooker

Jacob · 30/09/2024



Prep Time

4 hrs 25 mins

Dificult

Medium

Servings

12

Description

Delicious and easy to make You can spice it up as much as you want with hot sauce Serve with tortilla chips

Ingredients

- - 1 tablespoon olive oil - 4 skinless
- boneless chicken breast halves
- cut into cubes - 1 large onion
- chopped - 2 (16 ounce) cans refried beans - 2 (15 ounce) cans corn
- drained - 1 (14.5 ounce) can chicken broth
- or more as needed - 1 (1 ounce) package taco seasoning - 1 cup picante sauce - ? teaspoon garlic powder - shredded Cheddar cheese
- or as needed

Instructions

1. Heat olive oil in a skillet over medium-high heat. Cook and stir chicken and onion in hot oil until the chicken is no longer pink in the center and the juices run clear
2. 7 to 10 minutes. Stir refried beans
3. corn
4. chicken broth
5. taco seasoning
6. picante sauce
7. and garlic powder together in a slow cooker; add the chicken and onion mixture. Cook on Low until the chicken pulls apart easily with 2 forks
8. 3 to 5 hours. Shred chicken in the soup with 2 forks. Continue cooking for 1 hour more. Ladle into bowls and top with Cheddar cheese.