



Easy Chicken Fajita Soup

Savannah · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This simple chicken fajita soup is made with chicken peppers onions and tomatoes in a deliciously seasoned broth Serve the soup as is or top it with tortilla chips

Ingredients

- - 2 tablespoons vegetable oil - 1 pound skinless
- boneless chicken breasts
- cut into strips - 1 (1.27 ounce) packet fajita seasoning - 1 red bell pepper
- cut into thin strips - 1 green bell pepper
- cut into thin strips - 1 poblano pepper
- cut into thin strips - 1 large onion
- cut into thin strips - 1 (15 ounce) can seasoned black beans - 1 (14.5 ounce) can fire roasted diced tomatoes - 1 (14 ounce) can chicken broth - hot sauce to taste - salt and pepper to taste

Instructions

1. Heat oil in a large soup pot over medium heat. Add chicken and cook
2. stirring only occasionally
3. until brown
4. about 10 minutes. Sprinkle fajita seasoning over chicken and stir until well coated. Add bell peppers
5. poblano pepper
6. and onion; cook and stir over medium heat until vegetables are soft
7. about 10 minutes. Pour in black beans
8. fire-roasted tomatoes
9. and chicken broth. Increase the heat to high and bring to a boil
10. then reduce the heat to medium-low and simmer for 30 minutes
11. stirring occasionally. Season soup with hot sauce
12. salt
13. and pepper before serving.