

Crock Pot Chicken Tortilla Soup

Ingredients:

5-6 frozen boneless, skinless chicken breasts
1 24 oz jar mild chunky salsa (I used the Dominick's/Safeway brand)
1 24 oz jar Southwestern style medium heat chunky salsa
(I use the Dominick's/Safeway brand)
2 cans cream of chicken soup
½ cup chopped onion
1 cup frozen corn
1 4oz can chopped green chili peppers
1 15oz can black beans, drained & rinsed
¼ cup fresh cilantro, chopped
½ tsp chili powder
¼ tsp cumin
8 oz package of sharp cheddar cheese, finely shredded – divided
1 package of tortilla chip strips (found with the salad toppings)
Sour cream
Guacamole

Directions:

Place frozen chicken breasts in Crock Pot. In a large bowl, combine both salsas, soups, onion, corn, green chili peppers, black beans, cilantro, chili powder and cumin. Pour over the chicken. Cook 5-6 hours on high or 8-10 hours on low.

About 15 minutes before serving....using a potato masher, mash the chicken in the pot until it shreds (it shreds easily). Then, add 1 cup of sharp cheddar cheese to the soup. Stir and replace the cover for the remaining 15 minutes.

Top each bowl with additional cheese, a dollop of sour cream, and guacamole. Top with tortilla strips.