

Easy Crock Pot Chicken Tortilla Soup



COOK TIME: 4 Hours



SERVING SIZE: 8 Servings



INGREDIENTS

- 2 lbs boneless skinless chicken breast
- 1 package (32 oz) chicken broth
- 1 can (15 oz) black beans, drained and rinsed
- 1 bag (14 oz) frozen corn
- 2 jars (15 oz each) medium salsa (or use spicy salsa if you like it hot)

Optional Toppings:

- 2 avocados
- 8 corn tortillas
- 8 tbsp sour cream
- 4 oz shredded cheese



COURTESY OF: Chef Henry

INSTRUCTIONS

1

Put chicken breasts, chicken broth, black beans, frozen corn and salsa in a slow cooker. Cook for 4 hours on High or 8 hours on Low.

2

Before serving the soup, remove the chicken breasts from the slow cooker and shred them in a food processor using a top round slicing disk. Alternatively, you can shred them by hand by using two forks, or chop into pieces with a knife. Put the shredded chicken back into the soup and stir.

3

Ladle the soup into bowls and top with optional toppings.

4

To make tortilla strips

Preheat oven to 400F. Cut the corn tortillas into strips and put on a baking sheet — Bake for 15 minutes, or until crunchy.

