



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

Instructions

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. 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. Ladle the soup into bowls and top with optional toppings.

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.