





CHICKEN TORTILLA SALSA SOUP

This Chicken Tortilla Salsa Soup will have everyone lining up for seconds. Its got amazing flavor and just a little kick. Give this one a try and you will be hooked!

Ingredients:

- 1.5 lbs. of Chicken Breast
- 1 Small Sweet Onion, chopped (optional)
- 1 16oz bag of Frozen White Corn
- 1 32oz box of Chicken Broth
- 1 12oz Jar of Deception Salsa Entice
- 2 10oz Cans of Mild Enchilada Sauce
- 1 14.5oz can of Diced Tomatoes, undrained
- 1 14.5oz can of Diced Tomatoes, drained
- 2 15oz cans of Seasoned Black Beans, drained
- 1 4oz can of Diced Green Chiles (or use 1 fresh Jalapeno, Seeded and Cored, chopped fine)
- 1 tbsp Black Pepper
- 1 tbsp Sea Salt

Directions:

- 1. In a large pot, cook chicken breasts in the Chicken Broth. Bring to a boil, then cover and simmer for 10 min. Turn off the heat and let Chicken finish cooking in the pot for 10-15 min.
- 2. Remove the chicken and shred, reserve to add back into recipe later.
- 3. Skim the top of the Chicken Broth, remove all bubbles.
- 4. Add all other ingredients and return to a boil over med-high heat.
- 5. Add Shredded Chicken and reduce heat. Simmer for an additional 20 min.
- 6. Garnish with Monterey Jack cheese, crushed tortilla chips or strips (usually found with salad dressings), chopped cilantro or green onion!