

Chicken Enchilada Soup

Serves a lot! (you can freeze the leftovers)

- 1 to 2 rotisserie chickens, deboned
- 2 boxes (32 oz.) chicken stock
- 1 can vegetable broth
- 1 can (10 oz.) RoTel® diced tomatoes
- 2 cloves of garlic, minced
- 1 medium onion, chopped small
- 1 green + 1 red bell pepper, chopped small
- 1 jalapeno, seeds removed, chopped small
- 1 cup masa harina (flour)
- 3 cups water
- 1 cup cheddar cheese, shredded
- 1 cup sweet corn
- 1 cup black beans (canned)
- 1 tsp. ground cumin
- 1 tsp. chili powder
- 1 Tbsp. fresh cilantro, chopped
- 1 can enchilada sauce
- cajun seasoning, to taste
- 1 cup white rice

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1. Add 1 Tbsp. of oil to a large pot over medium heat. Add onions, peppers and garlic to pot and sauté over medium heat for about 2 minutes, or until onions begin to become translucent. Add chicken stock and vegetable broth. 2. Combine masa harina with 2 cups of water in a medium bowl and whisk until blended. Add masa mixture to pot with onions, garlic and broth. 3. Add remaining water, enchilada sauce, cheese and spices to pot and bring mixture to a boil. 4. Shred the chicken into small, bite-size pieces and add it to the pot. Add the corn and beans. Reduce heat and simmer for 1 to 2 hours or until thick. 5. Serve soup in cups or bowls, and garnish with shredded cheddar cheese, crumbled corn tortilla chips, and pico de gallo. [photo: topped w/ Italian hot peppers]



prepared by

Paul Hook, Director of Marketing (to be honest, his wife, Joanna, made it)