

Spicy Salsa Chicken Soup

Ingredients:

- 4 skinless boneless chicken breasts
 - 6 cups of water
 - 2 chicken bouillon cubes
 - 2 quarts water
 - 1 yellow onion (chopped)
 - 1 clove of garlic (minced)
 - 1 jar (16 ounce) chunky salsa
 - 1 can (14.5 ounce) peeled and diced tomatoes stewed
 - 1 (10.75 ounce) can condensed tomato soup
 - 1 (15 ounce) can whole kernel corn, drained
 - 1 (16 ounce) can chili beans, undrained
 - corn tortilla chips and sour cream for garnish (optional)
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Directions:

1. in stock pot bring water and chicken breast to boil. Cook for about 15-20 minutes or until meat is cooked.
 2. Remove chicken from stock - shredded chicken and sit aside
 3. In stock pot use 1 tablespoon of oil to saute onion and garlic before adding cooked chicken. Mix gently for about 2 minutes before adding remaining ingredients.
 4. As needed add some of the stock that was set aside. Cook at a slow boil for about 15-20 minutes.
 5. Serve with corn tortilla chips and a Dalpe of sour cream
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Notes:

6-8 servings

Recipe by Bren Haas | Feature on BrenHaas.com