



Category (Soups)

Southwestern Chicken Soup

Submitted by (Carole Burrahm)

<p><u>Recipe</u></p> <p>1 med. Onion, chopped 4 chicken breasts chopped 1 green pepper, chopped 2 cloves garlic 2 tbsp. Olive oil 2 (16 oz.) Cans Mexican style tomatoes, diced 1 (32oz) container of chicken broth 1 small can diced green chilies 1 (16oz) can black beans, drained 1 (16oz) can corn, drained ½ to 1 cup salsa salt and pepper to taste</p> <p>Sauté chicken, onion, and garlic in oil. Add peppers and continue cooking until chicken is completely cooked. Add remaining ingredients. Simmer in pan for 1-2 hours. Serve with grated cheese, tortilla chips and sour cream.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>