



Slow Cooker Chicken Tortilla Soup

Recipe From: Jennifer Janney

- 4-5 frozen chicken thighs (I remove skin)*
- 2 cans Kumers Tomatoes & Chilies*
- 1 14oz can Red Enchilada Sauce*
- 1 or 2 Cans Black Beans*
- 1 Med Onion Chopped*
- 1 4 oz can chopped chile or jalapeno peppers*
- 2 cloves garlic minced*
- 1 14.5 oz can Chicken Broth*
- 1 tsp. Cumin*
- 1 tsp. Chili Powder*
- 1 tsp. Salt*
- 1/4 tsp. black pepper*
- 1 bay leaf*
- 1 10 oz bag frozen corn*
- 1 Tbsp. Chopped Cilantro*

7 Corn Tortillas

Vegetable Oil

or a bag of tortilla chips

Place chicken in crock pot. Add all ingredients except for corn and cilantro. Cover and cook on low 6-8 hours or high 3-4 hours. Last hour add frozen corn and cilantro.

Preheat oven to 400. Slice corn tortilla's into strips, place in baking sheet and spray with oil. Bake approx. 20 min or until golden brown and crispy. Use to top off the soup.

Garnish soup with Sour Cream and Cheddar Cheese if desired

