



# SLOW-COOKER CHICKEN TACO SOUP

Combine chicken, corn, black beans and seasonings with chicken broth in your slow cooker for an effortless-but-impressive meal that's sure to satisfy after a long day at work.

- 🕒 20 min prep  
8 hr 20 min total
- 👤 6 servings

## MAKE WITH



- ▶ Muir Glen™ diced tomatoes
- ▶ Progresso™ black beans

## INGREDIENTS LIST

- 2 cups frozen whole kernel sweet corn
- 1 can (15 oz) Progresso™ black beans, drained, rinsed
- 1 can (14.5 oz) Muir Glen™ organic fire roasted diced tomatoes, undrained
- 1 can (8 oz) Muir Glen™ organic tomato sauce
- 2 cans (4 oz) Old El Paso™ Chopped Green Chiles, undrained
- 1 medium onion, diced (1/2 cup)
- 3 cups Progresso™ unsalted chicken broth (from 32-oz carton)
- 3 boneless skinless chicken breasts, cut into bite-size pieces
- 1 packet (1 oz) Old El Paso™ Original Taco Seasoning Mix
- 4 corn tortillas (6 inch)
- 1 tablespoon vegetable oil
- 1/4 teaspoon salt

Serve with, if desired: tortilla strips, cheese, sour cream, cilantro and avocado



## DIRECTIONS

- 1 In 5- to 6-quart slow cooker, mix corn, beans, diced tomatoes, tomato sauce, green chiles and onion. Stir in broth, chicken and taco seasoning. Cover; cook on High heat setting 4 hours or Low heat setting 8 hours.
- 2 While soup is cooking, heat oven to 425°F. Brush both sides of each tortilla with vegetable oil. Stack tortillas, and cut into 1/4-inch strips. Spread in single layer on large cookie sheet, and sprinkle with salt; bake 7 to 9 minutes or until golden brown and crisp, stirring halfway through to ensure even browning. Cool.
- 3 When ready to serve, ladle soup into serving bowls, and garnish with tortilla strips, cheese, sour cream, cilantro and avocado, as desired.
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