



# *“Souper New Year” Chicken Chili Soup*

---

## *You'll Need:*

- 1 yellow onion, diced
- 2 cloves minced garlic
- 1 box of Chicken broth
- 1 small can of diced chilies
- 1 1/2 tsp cumin
- 1/2 tsp paprika
- 1/2 tsp oregano
- 1/4 tsp cayenne pepper
- pink salt and black pepper to taste
- 2 1/2 cups of shredded, cooked chicken

## *Let's Make It!*

- Sauté onion in splash of broth on medium heat until translucent.
- Add garlic and sauté for another minute.
- Add broth, chilies, spices and chicken.
- Bring to a boil, then turn down to a simmer for 15 minutes.
- Garnish with a squeeze of lime and fresh chopped cilantro, if you like.



*Also, this has a bit  
of a kick to it, and  
would be yummy  
served over  
cauliflower rice!*