

CHICKEN TORTILLA SOUP

DINNER FOR ONE



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1 PACK MCCORMICK - WHITE CHICKEN CHILI SEASONING PACKET
2 CANS BLACK BEANS
1 CAN CORN
1 TBSP CILANTRO
1 CAN OF GREEN CHILIS
1 CAN ROTEL TOMATOES
1 LIME (SQUEEZE THE JUICE)
8 DICED CHICKEN TENDERLOINS (SEASONED WITH GARLIC POWDER, ITALIAN SEASONING, SALT, PEPPER, OREGANO)
CHICKEN STOCK (ABOUT 1/2 BOX)
TOPPINGS: SOUR CREAM, TORTILLA STRIPS

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THROW ALL INGREDIENTS IN CROCKPOT AND STIR UNTIL FULLY MIXED
COOK IN CROCKPOT ON HIGH - UNTIL CHICKEN FULLY COOKED THROUGH IF PUT IN RAW (ABOUT 2-3 HOURS DEPENDING ON SIZE OF CHICKEN)
IF CHICKEN ALREADY COOKED - COOK IN CROCKPOT ON HIGH UNTIL FULLY WARM/HOT FOR SERVING
OPTIONAL: SERVE WITH RICE

ENJOY!