

Tortilla Soup

Ingredients

1 YELLOW ONION, DICED
2 GARLIC CLOVES, MINCED
1 LB CHICKEN BREAST
1 TSP SALT
FRESHLY GROUND PEPPER

3 C. RED ENCHILADA SAUCE
3 C. SALSA VERDE
3/4 C. UNCOOKED BROWN RICE
3 C. CHICKEN BROTH
JUICE OF 1 LIME
1/2 C FRESH CILANTRO, CHOPPED

1- In the slow cooker, layer the onion, garlic, chicken, salt & pinch of pepper. Pour over the enchilada sauce, salsa verde & chicken broth. Stir in the brown rice. Cover & cook until the chicken is falling apart (6-7 hours/low, 4-6 hours/high).

2- Transfer the chicken to a plate to shred before adding it back to the soup.

3- Add the lime juice and cilantro.

4- Top each bowl with tortilla chips, mango, avocado, cheese, yogurt & cilantro.

Prep time: 10 min | Servings: 6

Enjoy!