

# Chicken Tortilla Soup (Slow Cooker)

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## **Servings: 8**

*2 cans (16 ounce ea) pinto beans  
2 pounds chicken, cooked and shredded  
1 can (15 ounce) whole tomatoes, mashed and drained  
1 can (10 ounce) enchilada sauce  
1 medium onion, chopped  
1 can (4 ounce) green chilies, diced  
2 cloves garlic, chopped  
8 cups chicken broth  
1 package (1.25 ounce) original taco seasoning  
1 package (10 ounce) frozen corn  
2 tablespoons fresh cilantro, chopped  
tortilla chips*

## **Preparation Time: 15 minutes**

### **Slow Cooker Time: 3 hours**

In the bowl of a slow cooker, combine all of the ingredients except the cilantro and tortilla chips.

Cook on LOW for three to four hours.

Serve with the cilantro and tortilla chips.

*An alternative method of cooking is to combine the ingredients except the cilantro and tortilla chips in a large five-quart stock pot. Bring the mixture to a boil. Reduce the heat to medium-low. Simmer for 30 minutes or until the onions are translucent and the flavors are blended.*

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Per Serving (excluding unknown items): 433 Calories; 18g Fat (37.6% calories from fat); 30g Protein; 37g Carbohydrate; 13g Dietary Fiber; 84mg Cholesterol; 860mg Sodium. Exchanges: 2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 2 Fat.