



Slow Cooker Chicken Tortilla Soup

Serves 6

We're still enjoying our favorite part of winter -- delicious soups! We've found this soup on our table several times this season -- a hearty chicken tortilla soup that assembles easily using a slow cooker method. The bright flavors tickle our palate, and quell any hunger. A generous helping of a variety of garnishes rounds out its delicious reputation.

Ingredients:

2 tablespoons olive oil	1/2 teaspoon dried oregano
1 onion, diced	1 teaspoon garlic powder
3 cloves garlic, minced	1-1/2 teaspoon Kosher salt
1 jalapeño, seeded and minced	1/2 teaspoon freshly ground pepper
1 yellow bell pepper, diced	1/4 cup chopped fresh cilantro
1 red bell pepper, diced	12 ounces frozen corn
1 (28oz) can diced tomatoes	
2 tablespoons tomato paste	
1 (15oz) can of black beans	
1 (15 oz) can of white beans	
4 cups chicken broth	
1-1/3 lb chicken breasts (2 large breasts)	
4 teaspoons ground cumin	
4 teaspoons chili powder	
1/2 teaspoon paprika	

Garnishes:

1/4 cup chopped fresh cilantro
6 Green onions, sliced
Avocado, diced
cheddar cheese, grated
Sour cream

Directions:

1. In a medium skillet, heat the olive oil over medium-high heat. Sauté the onion until softened about 4 minutes. Add the garlic and jalapeños, and heat for another minute.
2. Add the cooked onions, garlic, and jalapeños to a large slow cooker. Add in the peppers, diced tomatoes, tomato paste, black beans, chicken broth, corn, and chicken breasts. Season with the cumin, chili powder, paprika, oregano, Kosher salt, pepper, and fresh cilantro.
3. Cover and cook on low for 4 to 6 hours or cook on high for 1-2 hours.
4. While the soup is cooking prepare the crispy tortilla strips. Turn the oven to broil. Cut the tortillas into long, thin strips about 1/4" wide. Place on a large sheet pan, and then brush with olive oil and sprinkle with Kosher salt and pepper. Broil until the strips turn golden brown and are crispy.
5. Prepare the other garnishes by washing, slicing, chopping, and shredding. Place each topping in a bowl, cover, and keep refrigerated (as needed) until ready to serve.
6. Remove the chicken and shred with two forks. Add the frozen corn to the soup while you are shredding the chicken. Return the shredded chicken to the soup.
7. Serve warm with an array of garnishes!