



[Chicken Enchilada Soup Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 20 minutes

Cook time: 40 minutes

Ingredients:

- 1/2 cup Onion, diced
- 1/2 cup Green Pepper, diced
- 1 TBSP Oil
- 2 cups Cooked Chicken, shredded
- 4 cups Chicken Broth
- 1 can (15oz) Black Beans, drained
- 1 jar (12-19oz) Enchilada Sauce
- 2 cups No Salt Diced Tomatoes
- 1 can (10.75oz) Cream of Chicken Soup
- 1 package (10oz) Frozen Corn
- 1 TBSP Corn Starch
- 1 oz. Cheddar Cheese, Guacamole or Tortilla Strips for Garnish

Directions:

- In a large pot over medium heat, sauté onion and green pepper in the cooking oil until softened, about 5 minutes.
- Add chicken, chicken broth, black beans, enchilada sauce, diced tomatoes, cream of chicken soup and corn to the pot, mix well.
- Bring to a simmer over low heat, and once simmering allow to heat for 15 minutes.
- Remove 1/2 cup of liquid from your heated soup, and mix with the corn starch until completely blended. Pour corn starch blend back into your soup pot, and mix very well.
- Turn off the heat and allow to sit for 10 minutes.
- Serve Chicken Enchilada Soup hot with a garnish of cheddar cheese, guacamole or tortilla strips.

Makes 6 servings Chicken Enchilada Soup