

Chicken Enchilada Soup

(Chili's Copycat)

Ingredients:

1 Tablespoon vegetable or canola oil
3 boneless, skinless chicken breasts
1 clove garlic
½ cup diced onion
4 cups chicken broth
1 cup Mexican corn flour (masa harina) like Maseca
3 cups water
1 cup enchilada sauce
1 16 ounce box Velveeta, diced
1 teaspoon salt
1 teaspoon chili powder
1 teaspoon ground cumin

Toppings:

Shredded cheddar cheese
Salsa or picante sauce
Crushed tortilla chips

Poach chicken breasts or for extra flavor cook in crockpot using Mexican chicken method. Shred with two forks or use the quick-shred method.

In a large pot over medium heat, combine oil, onions & garlic. Cook for about two minutes or until onions become translucent. Add chicken broth.

Combine corn flour with two cups of the water in a small bowl and whisk until blended. Add mixture to pot with onions, garlic and broth.

Add the rest of the water, enchilada sauce, Velveeta and spices. Bring mixture to a boil.

Add the shredded chicken to pot. Reduce heat and simmer for 30 minutes, stirring often.

Serve soup garnished with crushed tortilla chips, salsa and shredded cheddar cheese.