

# CHICKEN ENCHILADA SOUP

*Submitted by Kelly*

## INGREDIENTS

- 1 10 oz can La Victoria red enchilada sauce
- 1 15 oz can La Preferida nacho cheese sauce
- 10 oz whole milk (use empty can to measure)
- 10 oz water (use empty can to measure)
- 15 oz LaMorena refried beans (less if desired)
- 1.5 cups Co-op Gold frozen corn kernels
- 3 boneless skinless chicken breasts, cut in cubes
- 1 Tbsp Tajin Clasico taco seasoning

Toppings - shredded cheese, sour cream, red canned jalapenos, avocado, tortilla chips

## INSTRUCTIONS

Mix the enchilada sauce, nacho sauce, milk, water, and refried beans in a 10 cup pot. Heat this slowly on low-medium heat while you prepare the chicken. This should not come to a boil.

Add 3 Tbsp olive oil to a hot skillet. Add the chicken and sprinkle taco seasoning on top. Cook chicken till it's completely white on the inside. Add more seasoning if needed. Scoop a ladle of the soup over the chicken and let it sit while your soup continues to heat. Serve by placing chicken in bowls, then cover with a ladle full of soup. Add desired toppings. Enjoy!