

Cheesy Chicken Enchilada Soup

Amazeballs! That is all.

Ingredients

- 1 small red onion, diced
- 3 cloves garlic, minced
- ½ cup dry white wine (I use Pinot Grigio)
- 1 medium to large bell pepper, diced
- 1 14 oz. can whole kernel corn, drained
- 1 14 oz. can black beans, not drained
- 1 14 oz. can red kidney beans, drained
- 1 14 oz. can pinto beans, drained
- 1 14 oz. can diced tomatoes, not drained
- 1 large can of red enchilada sauce (Hatch is the best so 2 of the regular size cans of it, I used Old El Paso this time and it was good)
- 2 small cans Hatch chopped green chili (your choice of heat level)
- 2 cups chicken stock
- 3 large chicken breast
- 3 cups sharp cheddar cheese
- Sour cream, chopped green onion, avocado and tortilla chips/strips for garnish

Directions

1. In a skillet sauté onion, garlic and bell pepper (add some salt!) until the veggies are soft.
2. Add the corn and white wine and cook until the corn is hot and the wine has cooked off.
3. Put the veggies into a large soup pot along with the beans, tomatoes, enchilada sauce, green chili and chicken stock. Season to taste with salt and pepper.
4. Season the chicken breast with salt and pepper on both sides and brown them in the same skillet you cooked your veggies in. You don't want to cook them through, just get some good crispy brown goodness on the outside. They will finish cooking in the soup.
5. Chop the chicken into small pieces and add to the soup pot. Bring the entire mixture to a boil for a few minutes and then reduce the heat and simmer for about 45 minutes to get the chicken cooked through.
6. During the last 5 minutes of cooking add the cheese and stir until all melty and yum.
7. Serve the soup with tortilla chips or strips and green onion, avocado, sour cream and additional cheese for garnish.

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