JANE SMITH LIFESTYLE

# Classic Chicken Tortilla Soup

Prep: 10 min | Cook: 6-7 hours (low) or 3-4 hours (high) | Serves: 6



This is the soup I put out when I want dinner to feel a little like a party — chicken, black beans, and corn in a smoky, chili-spiced broth, with a toppings bar so everyone can build their own bowl.

## Ingredients

- 1 lb boneless, skinless chicken breasts
- 1 (15 oz) can black beans, rinsed and drained
- 1 (15 oz) can corn, drained
- 1 (10 oz) can diced tomatoes with green chilies
- 4 cups chicken broth
- 1 small onion, diced
- 2 garlic cloves, minced
- 1 tsp chili powder
- 1 tsp cumin
- Salt & pepper, to taste

## Directions

1. Add all ingredients to the slow cooker.
2. Cook on low 6-7 hours or high 3-4 hours.
3. Remove chicken, shred, and return to the slow cooker.
4. Serve with tortilla strips, avocado, cilantro, and lime.

### Jane's Note

Let everyone build their own bowl — it turns a weeknight soup into something that feels a little more like an

occasion.

This is one I make often when I want something warm on the table without spending the evening in the kitchen.

Can I make this ahead? Yes — the soup base holds well in the fridge; just add fresh toppings when you serve. Can I make it spicier? Add a diced jalapeño or a pinch of cayenne along with the other seasonings.

Storage: Refrigerate the soup base, without toppings, in an airtight container for up to 4 days.

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