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## SPICY CHICKEN TORTILLA SOUP

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6 boneless, skinless chicken breasts, cooked	1 (29-oz.) can tomatoes, drained
3 c. sliced zucchini squash, 1/2-inch slices	1 c. picante sauce
3 c. sliced yellow squash, 1/2-inch slices	1/3 c. chopped cilantro
1 med. yellow onion, roughly chopped	2 chipotle peppers in adobe sauce, seeded and finely chopped
4 (14-oz.) cans chicken broth	Salt and pepper to taste
1 can water	3 sm. corn on the cob, cut into 1-inch pieces or 1 can Mexicorn
	Tortilla chips

Place squash, onion, garlic, broth and water in a large stockpot. Bring this to a boil. Lower heat and simmer for 20 minutes. Hand squeeze each tomato as you add them to the pot. Add picante, cilantro, chipotle peppers. Add salt and pepper to taste. Simmer for an additional 20 minutes. Cube boiled chicken, then add to pot. Add corn. Turn off the heat and cover. Allow to stand for 15 minutes before serving. Serve in bowls with cheese and tortilla chips on top of soup. Freezes well. Makes 8-10 servings.

Rita Brantley Rinehart

## CHICKEN ENCHILADA SOUP

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2 lbs. chicken, cooked and deboned	2 cans corn
1 chopped onion, sautéed	1-2 cans chicken broth
2 cans pinto beans	2 pkgs. dry Ranch dressing
2 cans stewed tomatoes	1 pkg. dry enchilada sauce
2 cans Ro-Tel tomatoes	

Mix all together and simmer for 30 minutes.

Melanie Brantley Haley

## ENCHILADA SOUP

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Whole chicken	1 onion, chopped
2-3 tsp. cumin	2 lg. cans green chilies
1 T. salt	1 lg. can black beans
1 T. pepper	1 lg. can whole kernel corn
1 1/2 T. garlic powder	1 lg. can diced tomatoes
1 T. tomato and chicken bouillon	1 bunch cilantro, chopped
1 bell pepper, chopped	1 pkg. dry enchilada mix

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