

Slow Cooker Mexican Chicken Soup

theflavoursofkitchen.com

Servings: 5

Ingredients

- 400 grams boneless skinless chicken breast
- 1 14 oz can Fire-roasted plum tomato (ref note 1)
- 2 tspn oil
- 1 medium onion Finely Chopped
- 1 tbsp Minced garlic
- 1 red bell pepper Chopped
- 1.5 tsp Roasted Cumin powder
- 1 tsp Dried Oregano
- 1.5 tsp Chipotle chilli powder (ref note 2)
- 1 tsp paprika (Optional)
- 1.5 cups chicken stock
- 1 cup half and half
- ½ Cup Cream Cheese (room temperature)
- 1 cup cheddar cheese (or Mexican blend)
- Salt to taste
- Fresh Cilantro leaves for garnishing



Steps

TO MAKE IN SLOW COOKER:

1. Take oil in a pan. Once hot, put minced garlic, followed by onion. Fry till Onion starts to soften a little bit and it is aromatic.
2. To a pre-heated Slow cooker, add chicken breast, crushed tomatoes, cooked Onion and garlic mixture, all the spices, warm Chicken Stock and salt.
3. Cover and let it cook on high 3 hours.
4. To the Crock-Pot, stir in chopped bell peppers, Cream, cream cheese, Shredded cheese. Further, cook on high for 20-30 minutes until all the cheese has melted.
5. At the end of cooking using two forks shred the chicken breast.
6. While serving, top it with fresh cilantro, Sour cream, Avocados.

Notes

- In case Roasted Tomatoe is not available, Use regular Canned Tomatoes.
- Chipotle Powder can be substituted by Smoked paprika.