



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHICKEN TORTILLA SOUP

1 rotisserie chicken, shredded	2 cans black beans, drained and rinsed
3 can cream of chicken soup	2 cans whole kernel corn, drained
3 cans chicken broth	2 cans Rotel, drained
1 packet taco seasoning	

Toppings: Shredded Cheese, Sour Cream, Avocado, Tortilla Chips

1. Turn stovetop on to medium high heat.
2. In a large pot, pour in the cream of chicken soup and whisk in the packet of taco seasoning.
3. Slowly whisk in chicken broth, making sure that the mixture is well combined. Let simmer for 10 minutes.
4. Add shredded chicken, black beans, corn, and Rotel. Stir every couple of minutes for 10 more minutes.
5. Lower the heat and let it continue to warm while serving.
6. Garnish soup with desired toppings.

Makes 6 – 8 servings.

NOTE: This soup freezes and reheats very well.