

# A Sutherland Belle

## Chicken Fajita Soup Topped with Esquites (Mexican Street Corn Salad)

### INGREDIENTS

For the soup:

- 1 tablespoon olive oil
- 1/2 medium onion chopped
- 1/2 red bell pepper chopped
- 1- 1/2 lbs. chicken breasts
- 3 cups chicken broth
- 2 teaspoons chili powder
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1 teaspoon Lime Pepper
- 1/2 teaspoon Chipotle Chili Pepper (optional)
- 2 (10 fluid ounce) cans Ro-Tel diced tomatoes & green chilies with juices
- 2 (14 ounces) cans of black beans drained & rinsed
- 1 (8-ounce) block of cream cheese, softened to room temperature
- 2 cups cooked/roisserie chicken shredded
- Salt & pepper to taste

For the Esquites:

- 4 ears of corn
- 1/2 cup Duke's mayonnaise
- 1/2 cup sour cream
- 1 tablespoon Ancho chili powder
- 1/4 cup fresh cilantro, chopped
- 3/4 cup Cotija cheese
- 2 scallions, sliced
- Kosher salt and fresh cracked pepper to taste

### INSTRUCTIONS

For the Soup:

1. Take the cream cheese out of the fridge at least an hour ahead of time to let it soften up, or microwave it for 20-30 seconds until it's soft.

2. Add the oil, onion, and 1/2 teaspoon of each salt and pepper to a soup pot and sauté over medium-high heat for 5 minutes.
3. Add all the seasonings, red pepper, and chicken (well-seasoned with salt and pepper) to the pot. Bring to a boil, then simmer for 20 minutes. The chicken will continue to cook, so don't worry if it is still a little pink.
4. Remove the chicken from the pot and shred.
5. Add the remaining soup ingredients to the pot, including the chicken. Increase the heat to high and bring the soup to a boil. Turn down the heat so it's simmering gently (uncovered) for 5 minutes. While the soup cooks, prep the Mexican Street Corn topping.
6. Season the soup with salt & pepper and serve with toppings as desired.

For the Esquites:

For simplicity, I boiled the corn for 5-7 minutes and then cut the kernels from the cob. In the summer months, I roast the corn in the oven with the husks on. Mix kernels with the remaining salad ingredients. Serve this on top of the soup, as well as, dipping with tortilla chips.