

A Sutherland Belle

Spicy White Chicken Taco Soup

INGREDIENTS

- 1.5-2 pounds boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 1 small onion, chopped
- 4 cloves garlic, minced
- 1-2 jalapeños, depending on spice level
- 1 tablespoon chili powder
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1/2 teaspoon chipotle chili powder
- 1/4 teaspoon cayenne pepper
- 3-4 cups chicken broth, *see notes*
- 2 (10 ounces) cans Ro-tel diced tomatoes & green chilies with juices
- 1 (10 ounces) can red enchilada sauce
- 1 (14 ounces) can black beans drained & rinsed
- 1 (28 ounces) can white hominy drained
- 8 ounces cream cheese softened to room temperature
- 8 ounces pepper jack cheese, grated and room temperature
- 1 lime, zested and juiced
- 1/3 cup cilantro, finely chopped
- Salt & pepper to taste
- Garnish: grated cheddar, sour cream, avocado, cilantro, and tortilla strips

INSTRUCTIONS

1. Add the oil and whole chicken breasts, seasoned with salt and pepper, to a large soup pot over medium-high heat. Brown it on both sides for about 6 minutes. Remove from the pot and let cool on a cutting board. Don't worry if it looks a little undercooked. Shred into bite-size pieces.
2. To the same pot add onion and cook for 4-5 minutes. You may need to add a little more oil to the pot if the onion begins to stick. Add garlic, jalapeños, and spices. Cook while stirring for 1 minute.
3. Add 3 cups of chicken broth, Rotel, enchilada sauce, black beans, hominy, and shredded chicken to the pot. Increase the heat to high and bring the soup to a boil. Turn down the heat so it's simmering gently for 10-12 minutes. While the soup cooks, prep your toppings.
4. Cut the cream cheese into smaller pieces and add it to the soup. Let it melt in (you may have to stir it a fair bit until it's fully dissolved). Add pepper jack cheese, zest & juice of

lime, and cilantro. Stir until cheese has melted. *Note: If soup seems too thick, add the extra cup of chicken broth.*

5. Season the soup with salt & pepper and serve with toppings as desired. Enjoy!