Slow Cooker Mexican Soup Recipe by The Carter Family

1/2 cup chopped onion

3 pounds chicken thighs (or legs)

1 15-oz can low sodium chicken broth

2 15-oz cans black beans, drained and rinsed

2 cups frozen corn, thawed

1 cup fresh mushrooms, cleaned and quartered

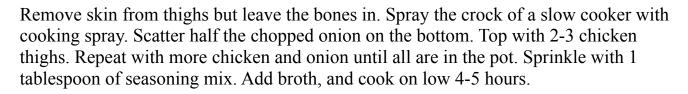
1 15-oz can cheddar cheese soup

1 15-oz can tomatoes with green chilis

2 tablespoons taco seasoning mix, divided

8 oz shredded Colby jack cheese

Assorted garnishes such as additional grated cheese, green onions, sour cream, avocado, and tortilla strips



Remove chicken, allow to cool on a plate, and then chop meat, discarding bones and gristle. Return chicken to pot. Add black beans, corn and mushrooms to pot. Blend soup, tomatoes with chilis and remaining seasoning mix in a blender until smooth. Pour over chicken and veggies in pot and stir. Cook on low 1-2 hours.

Add cheese, stir well, and cook 15 more minutes.

Serve in bowls with garnishes as desired.

Serves 12-16

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