

## 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 skin from thighs but leave the bones in. Spray the crock of a slow cooker with cooking spray. Scatter half the chopped onion on the bottom. Top with 2-3 chicken thighs. Repeat with more chicken and onion until all are in the pot. Sprinkle with 1 tablespoon of seasoning mix. Add broth, and cook on low 4-5 hours.

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