Crock Pot Creamy Chicken Taco Soup by Lynn's Recipes

Lynn demonstrates how to make Crock Pot Creamy Chicken Taco Soup. This is delicious served with cornbread and a salad.

Ingredients:

- 1 (10 ounce) can cream of chicken soup
- 2 cans white kidney beans, drained and rinsed
- 1 can Rotel
- 1/2 bag frozen corn (about 2 cups)
- 1 small onion, chopped
- 3 fresh or frozen chicken breasts
- 1 envelope taco seasoning mix, or 2 Tablespoons homemade taco seasoning mix
- 2 cups chicken broth

Suggested toppings for serving:
Sour Cream, Shredded Mexican Blend Cheese or cheese of your choice, black olives, cilantro, green onions, guacamole and crushed tortilla chips.

Chop the onion and add to the bottom of the Crock Pot that you have sprayed with cooking spray.

Place the chicken in a single layer on top of the onion.

Add beans and corn.

In a separate bowl, whisk together the soup, taco seasoning, Rotel, and chicken broth.

Pour mixture over the ingredients in the Crock Pot.

Cook on low for 6-8 hours or high for 2-4 hours.

About 30 minutes before serving, remove chicken and cut into cubes or shred. Stir back in the soup and cook for another 30 minutes.

Serve with sour cream and shredded cheese and your choice of toppings.

Link to Homemade Taco Seasoning Mix

*Link to Cuisinart Cook Central Multi-Cooker, 7-Quart

*Affiliate Link

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Lynn's Recipes | August 2015
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