

# Chunky Chicken Taco Soup

Recipe By Renee Muller



Cooking and Prep:  8 h

Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Source: Whisk by Ami  
Magazine

It is almost unfair to call this dish a "soup," it is so much more than that. It's a meal in a bowl that awakens your taste buds to a whole new experience of fun. Flavorful yet light, spicy but just right. Try it and be amazed.

## Ingredients (16)

### Main ingredients

- 1 onion, chopped
- 1 (15.5-oz.) can chili beans
- 1 (15.5-oz.) can black beans
- 1 (15-oz.) can corn, drained
- 8 ounces **Gefen Tomato Sauce**
- 1 (12-oz.) bottle beer (any variety)
- 2 (10-oz.) can diced tomatoes

- 1 heaping teaspoon chili powder
  - 1/4 teaspoon garlic powder
  - 1/4 teaspoon crushed red pepper flakes
  - 1/2 teaspoon paprika
  - 1 and 1/2 teaspoons cumin
  - 1 teaspoon salt
  - 1 teaspoon pepper
  - 3 chicken breasts
  - tortilla chips, for garnish *(optional)*
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## Start Cooking

### For the Soup

1. Layer all the ingredients, in the order listed, in a slow cooker, ending with the chicken breasts. Press the chicken into the mix so that it is submerged in the liquid.
2. Cook on medium–low for about five hours. Remove chicken from the pot and shred into bite-sized pieces. Return chicken to the pot. Continue cooking for one to three hours, as needed.
3. Serve hot with tortilla chips for garnish and crunch.