

Crockpot Chicken Taco Soup

Packed with protein, fiber, colorful veggies, and bold spices, this recipe creates a deliciously easy meal that's perfect for busy days. Just toss everything in the crockpot and let it work its magic! Top with fresh cilantro, avocado, and a squeeze of lime.

Prep time: 5 minutes **Cook time:** 4 hours

Total time: 4 hours, 5 min

Serves: 6

Ingredients

- 1 quart low sodium chicken broth
- 1 pound boneless skinless chicken breast
- 1 medium onion, diced
- 1 (14.5 oz) can pinto beans, drained and rinsed
- 1 (14.5 oz) can black beans, drained and rinsed
- 1 (14.5 oz) canned diced tomatoes with green chiles, not drained
- 1½ cups frozen corn
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 1 teaspoon oregano
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- Optional: ½ teaspoon cayenne pepper
- ½ cup fresh cilantro
- 2 avocados, peeled, pitted, and cubed
- 1 lime, cut into wedges



Instructions

1. Add the broth, chicken, onion, beans, tomatoes, corn, chili powder, cumin, oregano, salt, pepper, and cayenne into the slow cooker. Cover with lid and cook on low for 4-6 hours.
2. Remove the chicken breast and shred or chop, then add back in to the crockpot and stir. Taste and adjust seasonings as desired.
3. Ladle the soup into individual serving bowls and garnish with cilantro, avocado, and lime.

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