

Chicken Enchilada Soup

1 lb of chicken breast fillets (approx 3 fillets)
1/2 c diced onion
1 clove garlic, pressed
4 cups chicken broth
1 cup masa harina
3 cups water
1 cup enchilada sauce
16 ounces Velveeta
1 tsp salt
1 tsp chili powder
1/2 tsp cumin

Garnish:

shredded cheddar cheese
crumpled corn tortilla chips
pico De gallo

1. Add 1 TB of oil to a large pot over medium heat. Add chicken breasts to pot and brown 4-5 minutes per side. Set chicken aside
2. Add onion and garlic to pot and sauté over medium heat for about 2 minutes, or until onions begin to become translucent. Add chicken broth.
3. Combine masa harina with 2 cups of water in a medium bowl and whisk until blended. Add masa mixture to pot with onion and garlic and broth.
4. Add remaining water, enchilada sauce, cheese and spices to pot and bring mixture to boil.
5. Shred chicken into small bite-size pieces and add it to the pot. Reduce heat and simmer soup for 30-40 minutes or until thick,
6. Serve soup in cups or bowl and garnish with shredded cheddar cheese, crumpled corn chips, and pico DE gallo.