

# Southwest Chicken Soup

RECIPE LIGHTLY ADAPTED FROM THE KELLY MINTER



## Ingredients

1 (12oz.) can salsa verde  
3 cups cooked chicken,  
shredded or diced  
1 (15 oz.) can cannelloni  
beans, drained  
3 cups chicken broth  
2 green onions, chopped  
2 cups SWP Yellow Corn  
1 teaspoon ground cumin  
1 teaspoon chili powder  
(optional)  
Sour cream and tortilla chips  
for serving

## Directions

Empty salsa verde into large saucepan. Cook for 2 minutes over medium-high heat. Then add chicken, beans, broth, cumin, corn, and chili powder (if using). Bring to a boil, lower heat to simmer, and cook for 10 minutes, stirring occasionally. Top each bowl with sour cream and onions.

\*\*A rotisserie chicken works great for the amount of cooked chicken needed.