Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love!

Good Food Brings People Together ♥

Bubbie's SANTA FE CHICKEN SOUP

Hearty ♥ Bold ♥ Family Favorite!

A zesty, flavorful soup loaded with tender chicken, black beans, corn, tomatoes, and just the right blend of Southwestern spices. Simple ingredients, big comfort!

PREP TIME	COOK TIME	SERVINGS
15 MIN	30 MIN	6–8

♥ INGREDIENTS ♥

- 1 lb. boneless, skinless chicken breasts (or thighs)
- 1 tbsp olive oil
- 1 small onion, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes (with green chiles, such as Rotel)
- 1 (15 oz) can black beans, drained and rinsed
- 1 (15 oz) can corn, drained
- 4 cups chicken broth
- 1 (8 oz) can tomato sauce
- 1 packet taco seasoning (or 2 tbsp homemade)
- 1 cup shredded cheddar cheese (for topping)
- Optional toppings: tortilla strips, avocado, sour cream, cilantro, lime wedges

♥ INSTRUCTIONS ♥

1. Heat olive oil in a large soup pot over medium heat. Add onion and red bell pepper. Cook for 3–4 minutes until softened.
2. Add garlic and cook for 1 minute.
3. Add chicken breasts, diced tomatoes (with green chiles), black beans, corn, chicken broth, tomato sauce, and taco seasoning. Stir to combine.
4. Bring to a boil, then reduce heat and simmer for 20–25 minutes, or until the chicken is cooked through.
5. Remove chicken, shred with two forks, and return to the pot.
6. Taste and adjust seasoning if needed.
7. Ladle into bowls and top with shredded cheese, tortilla strips, avocado, sour cream, cilantro, and a squeeze of lime if desired. Enjoy!

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