

Nathenia's Cheesy Chile Verde & Chicken Soup

Ingredients:

- 1 pound boneless, skinless chicken breasts, cooked and shredded
- 1/2 cup onion, chopped fine
- 1 small jar Cheez Whiz
- 1 can cream of chicken soup
- 1 soup can of milk
- 1 can diced green chile (fresh or frozen is always best!)
- 1 can diced tomatoes
- 1 can dark red kidney beans, drained
- 1 Tbsp chile powder
- 1/4 tsp crushed red pepper flakes
- 1/2 to 1 tsp cumin
- Shredded cheddar cheese for garnish
- Fresh Chopped Cilantro
- Flour Tortillas



Directions:

Cook chicken breasts and onion in pot until chicken is tender. Remove chicken, shred then return to pot.

Add remaining ingredients to pot.

Simmer over low heat about 40-45 minutes, stirring occasionally until soup is heated through.

Garnish with shredded cheese and chopped cilantro.

Serve with warm tortillas.

Enjoy!

Nathenia

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