

EASY CHILI SOUP

MySymphonySeasonings.com

INGREDIENTS:

- 2 Chicken Breasts
- 1/2 Cup diced Onion
- Good Quality Extra Virgin Olive Oil
- 3 Tablespoons My Symphony Seasonings' Chili Chili bang bang
- 1/2 Cup Corn
- 1 can diced Tomatoes (Rotel if you like it spicy)
- 1 Can Black Beans
- 32oz Chicken or Vegetable Broth

DIRECTIONS:

Cut the chicken into bite size pieces. Dice the onion. In a soup pot add 1-2 Tbsp of olive oil, add chicken, onion and 1 tablespoon of the seasoning blend. Stir to coat and cook on medium high heat until onions are translucent and chicken is cooked. Add the remaining ingredients into the pot, lower heat to medium and cook for about 15 minutes. Serve warm & Enjoy. May be garnished with a fresh squeeze of lime, avocado slices, shredded cheese, sour cream and/or chips. Blessings!

